

EXPERIENCE JAPAN IN NEW YORK CITY

# CHOPSTiCKS

NEW YORK

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## LEARNING "JAPAN"

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(c)Victor Deloit

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# "PLEASE LET ME MAKE IT!"; THIS SPIRIT BROUGHT ME HERE

— MAKOTO DEGUCHI



(© Michael Deitch)

**MAKOTO DEGUCHI** **MAKOTO DEGUCHI** (Producer) is the Obie, Drama Desk, and Lucille Lortel Award-winning producer of the international sensation *Blue Man Group* (Tubes (Actor Place Theatre), which is currently in its 17th year Off-Broadway). He began his career in Japan and worked for the famous Sankai Troupe Company. After moving to New York City, he joined the Circle Repertory Company and worked on five Off-Broadway shows and over 40 off-Broadway shows involving such theater luminaries as Christopher Reeve, William Hurt, Jose Allen, John Malkovich, and Ludovic Wilson.

*Blue Man Group* Show is one of the longest-running Off-Broadway shows. It is relatively unknown that the father of this show is Japanese. Makoto Deguchi, a veteran theatrical producer, is that man. He is now making a move with a new Broadway show, *Trip of Love*. Just a week before preview in Osaka, Japan, he shares his passion for his new project with *Chopsticks* New York readers.

**Would you tell me about *Trip of Love*, the show you are currently developing?**

First of all, it is a musical dance revue. We use 1960s hit pop songs to make this music more exciting. There are 26 songs, and all of them ranked in the top ten on the Billboard charts between 1960 and 1969.

**That's exciting. Is there any story line?**

Yes, but just roughly. It is a drama with seven main characters. Since it has a revue style, the highlight of the show is the dancing.

**The word "revue" sounds like something a little old-fashioned. Why are you producing it now? Are you planning to give some modern qualities to it?**

The choreography for this show is absolutely original and fresh. As you said, revues were very popular during 1930s. What's really novel in this show is reusing the 30s music with the power of 60s music in post-2000 New York. I think that's so new.

**How did you come up with this idea?**

Actually, the director of the show brought the idea to me nine years ago. It caught me right away. Since then, we've been developing the idea, and here we are.

**Thinking back to the time you produced**

**Blue Man Group Show:** how did you think of that unique idea?

Well, the prototype came from three street performers that my business partner Mark and I found. Then, we decided to expand it and developed their street performance into a theatrical show.

**Trip of Love and Blue Man Group Show—do you find any differences and similarities in developing these two shows?**

When we developed *Blue Man Group Show*, there were "characters" from the beginning. The time, we had to come from zero nothing. This is the difference. As for similarities, I would say the production process. It's an act of challenging various concepts and making them bigger and bigger. It's like forming or nurturing something. It is like growing plants.

**Like growing plants? So, there is no sheet-cost.**

Right. "Watching something grow" might be the more correct expression.

**Then it can be growing toward an unexpected direction.**

That might be true. It might turn out to be weeds. [laughs]

**If anything, what do you worry about and what do you expect for that show?**

I always keep in mind that any accident could happen and anyone could get hurt. No matter how careful we are, we can never predict accidents. So this is my only worry now. I expect *Trip of Love* will grow into a gorgeous and dazzling musical.

**What do you want to show to your audience?**

Here, it's hard to describe. It will be a musical in a completely new style you've never seen before.

**We have never seen before?**

Just imagine when you first saw *Blue Man Group Show*. Just like that.

**You have a theatrical career in Japan as well as a long career in the US. Do you see any differences in the industry between the two countries?**

A lot. I think that dealing in business in Japan re-



©Michel Delteil

quires a lot of connections, which are almost like favors to me. On the other hand, I think the business world here in the US is more open and there is room for freedom.

**You did not use your Japanese background as a selling point to break into the industry. How did you achieve success? Is there any trick?**

I have no idea. I just love creating shows. Japanese or American, no nationality does not matter. "Please let me make it!" this spirit brought me here. Although Japan is ranked at the top of the top in hi-tech and automobile industries, I think it is still constrained in

developing country in terms of the entertainment business. I would like to make a breakthrough in this industry.

— Interview by Atsushi Konosu



## TRIP OF LOVE

This original, larger-than-life musical never covers numerous aspects of the decade. It celebrates the times through a variety of characters that lead very different lives. These characters are catalysts to the development of one unsuspecting young girl by the name of Cassie. She is a youthful gal of society who, soon after arriving at the theater, is pulled into a mysterious world that catapults her into a journey through the 1950s. The production's soft-feminist score design by *Emmy Award* winner Shizuka Fujimura and James McVicar and costume designs by Tony Award Winner Gregg Barnes (Legally Blonde, *The Giver*)

## (Opposite)

With an eye toward Broadway, *Trip of Love* makes its world premiere in Osaka, a city known as the gourmet food capital of Japan, for an audience with an insatiable appetite for American culture. "Osaka is a city on the brink of becoming the next entertainment capital in Japan, and I couldn't be more proud to debut *Trip of Love* there with the beautiful support of the city of Osaka and the promotional support of the local media and ticket agencies," says producer Ali Deguchi of the toothless decision to have the per Broadway engagement in Japan.

Info: [www.tripoflove.com](http://www.tripoflove.com)

 Gallery

## Classic Meets Contemporary in New Chelsea Gallery

**C**helsea's art district is well-known for its cutting-edge contemporary work, but now a new gallery is introducing New Yorkers to Japanese art that blends modern views with ancient traditions. **Ippodo Gallery** opened in March on a busy block of W. 26th St., and is the first U.S. outpost of the Tokyo-based Ippodo galleries. According to the gallery director, Ms. Shoko Aono, Ippodo aims to be a "stage" for established and emerging Japanese artists who have fresh, individual takes on traditional Japanese art forms. Ms. Aono finds that Japan's artistic history cannot help but influence this new work, saying, "You cannot separate the past from this time." The front gallery, a polished white space with a window facing the street, presents changing exhibits of contemporary art rooted in the Japanese tradition. The back gallery, known as Po-Ao, features a permanent, four-dimensional fine room and a



space to display functional ceramics that reflect the current season. In addition to exhibiting unique pieces of art, Ippodo Gallery also consults with restaurants and designers who are interested in creating an authentic yet modern Japanese aesthetic. Ippodo's inaugural exhibition, curated by acclaimed designer Shigero Uchida, featured modern interpretations of the traditional Japanese tea ceremony and its implements. Over 100 guests took part in its ceremonies during the exhibition's opening night. Future exhibitions will feature paintings and ceramics from leading Japanese artists who continue to bring new insights together with inspiration from the past. You won't want to miss Chelsea's latest, and very promising, arrival!



## Ippodo Gallery

521 W. 26th St. (between 10th & 11th Aves.) New York, NY 10001  
TEL: 212-567-0395 | [www.ippodogallery.com](http://www.ippodogallery.com)  
Tue-Sat, 11am-6pm. Closed Mon, Sun, and holidays.

 Beauty

## Creating Healthy Nails that Last with Calgel

**S**ome people avoid manicures due to the notorious smell of the polish or the frequency with which chipped nails must be repaired. Thanks to a revolutionary South African product called Calgel which is popular in both Europe and Japan, these types of problems can be avoided. Nail art only is this soft gel a nail strengtheners, but it has a low odor and lasts for as long as 3-5 weeks, compared to a typical one-week manicure! Additionally, Calgel can be used to lengthen nails so that even nail bites can easily be made manicure ready.

Manicurist Kali Odson works at **Michi Salon** in Edgewater, NJ and specializes in Calgel. She has been using Calgel for three years and she says, "Most of our customers are those who want to be kind to their nails to make up for past damage." Odson hopes to spread its use here in the States, and recently Michi Salon in Manhattan has introduced Calgel service under her supervision.

Calgel is also known as UV gel and is available in over 20 colors. Simple applications take up to an hour, but more complex nail art requires more time.

However, clear Calgel takes only 30 seconds and color Calgel takes only 3 minutes to dry under UV light. Another great feature is that due to the gradation technique made possible by Calgel's spreading ability, color possibilities are limitless and the visibility of nail bottom exposure due to growth is minimal.

If you are worried about the health of your nails or just want to treat yourself to a manicure, why not give Calgel a try?



**Michi Salon (Edgewater)**  
308-310 5th St., New York, NY 10011  
TEL: 212-557-9229

**Michi Salon (New Jersey)**  
391 River Road, Edgewater, NJ 07020  
TEL: 201-941-1989

\*Kali Odson is available on Wednesdays, Saturdays, and occasionally Tuesdays

## ➊ Beauty

### Protect Your Skin with Superb Sun Protection

**S**un protection is one of the keys to gorgeous skin and a healthy body. Protecting your skin year-round from sun damage can help prevent wrinkles, fine lines and other signs of premature aging.

This spring, **Shiseido** introduced the NEW White Lucent Brightening Control Base with SPF 33. This pre-makeup base with exceptional brightening benefits gives foundation long-lasting wear. It also acts as a three-in-one product which gives you UV/UVA/UVB protection, high coverage of spots and freckles and color control. Brightening Control Base comes in three colors to address different skin concerns. Ivory corrects uneven skin tone to create a bright, natural look. Green neutralizes redness to ensure an elegant, translucent look. Pink corrects dull skin tone to create a vibrant, healthy look. Shiseido White Lucent Brightening Control Base is sold exclusively at Shiseido Independent Stores.



Most people worry that sunscreen will leave a strange film on skin, feel sticky or dry out skin. But Shiseido's sunscreen products address all of these concerns by utilizing the in-

novative Dual Sun Protection System which combines external defense against UVA and UVB rays and internal strength by hydrating, restructuring, and preventing oxidation and cell damage. For highly water-resistant and perspiration-resistant sun protection, try Ultimatte Sun Protection Cream (for face) or Lotion (for face and body), both with a high SPF 55. Shiseido sunscreen products are sold at major department stores as well as Shiseido Independent Stores.

This season, get into the habit of making sun care part of your daily skincare routine with products from Shiseido!

**Shiseido:** <http://www.shiseido.com>



## ➋ From JAPAN

### Find Your Future with Mirai Scope

If you're not patient enough to wait for your future, try a newly introduced device, **Mirai Scope**. This is a mobile tool developed under the psychoanalytic method known as the "egogram," which attempts to predict your future.

What is attractive about this gadget is that you don't need to spend the whole day in a lab in order to learn about your future. Just input your name, gender, birth date, and blood features into the Mirai Scope and answer 50 yes or no questions. At the end of this simple process, you will get your own character type—there are as many as 236 types—and then hear about your future! Then you choose one of 15 themes, which are categorized according to the type of question about your future. You might ask questions such as, "What will my marriage be like?" or "What kind of job would suit me?" What is even more fun about this device is that it shows your future image with animation. Since it's based on science, the result is plausible.

What should you do if Mirai Scope predicts a miserable future? Go back words and find out what steps lead you to this result. The gadget can work

to test your fate in a sense. With several additional built-in modes such as Mirai Test and Mirai Ranking, the gadget may bring up a new vision of your future for just 2980 yen (\$38).

<http://www.kandou.jp>



# CAFÉ MESHI, CAFÉ GOHAN

JAPANESE CAFE CULTURE CREATES NEW FOOD GENRE THAT EMBRACES ALL CUISINE



Photo © Kenjiro Saito, TOKYO © SHINMINA

What kind of factors go into choosing a restaurant? You might consider the type of cuisine, the cost, the atmosphere, and the location. There is one key question that might not occur to you but is very important in Japan: Is it a cafe? Cafe culture in Japan has evolved so much over the past 10 years that it has achieved an important status within the restaurant world.

Back in 2000, *Bento*, a fashionable Japanese life-style magazine, featured some cafes in Tokyo. Since then, hundreds of cafes have sprouted up all over the city. Most of the cafes are uniquely designed to reflect the owners' tastes in food, drinks, services, and interiors. In the beginning stages of cafes, culture, coffee, tea, and atmosphere were the priorities, not the food. Recently, however, there has been an interesting improvement in the quality of the food, as competition among cafes has become more serious.

In Japanese, "cafe meshi" (masculine) and "cafe gohan" (feminine) mean "small dishes served at cafes." These dishes are smaller than a snack but not as filling as a full meal. What constitutes "cafe

meshi" or "cafe gohan"? Yoko Kawaguchi, the author of popular books on cafe culture and host of the most comprehensive website on cafes in Tokyo, says, "The definition of cafe foods is rather vague. Their menus include French, Italian, and Japanese dishes without any conflicts. Best I can say is that they are the foods the owners like to have with coffee."

Way before the cafe boom, Japan embraced traditional teahouse snacks such as sandwiches, curry with rice, and amuseus (the word comes from combining "amuse" and "not"). They are simple, delicious, and convenient. While these classic menus still work for basics, cafe foods include authentic Indian curries, Mexican wings or Italian salads. One characteristic feature of cafe foods is that they are served on one large plate. This might be because of the space limitations of the cafe tables.

At *Spice Cafe* in Ochiai, in downtown Tokyo, they serve ethnic dishes from southern India. Owner Asaub Ito, a backpacker who traveled through 48 countries in three years, explains, "In Japan I found no foods from the southern part of India. I thought

this is a niche market." *Mamehira, Dada Cafe* is located in the Yanagi area of Tokyo in a converted family house typical of those in suburban Tokyo back in the 60s. The owners, who are architects, did a wonderful job recreating a mid-century aesthetic, making great use of their furniture collection.

Recently there have also been more healthy, organic foods on the cafe menus. At *Sanae Cafe* in Kiyosumi, you can enjoy a tidy chef's lunch with fresh ingredients from an organic farm in Chiba for 1,000 yen (about \$10). This increase in organic options is likely tied to the consuming tendencies and suggestions of women, who account for 80% of all cafe customers.

If you get bored with sushi and tempura, pop into one of these cafes in the neighborhoods of Tokyo, and taste some delicious cafe dishes. You will find new Japanese ingenuity in the food and, as in all delicacies, these cafes are guaranteed to be clean and friendly!

— Reported by Akiko Nakamura

#### *Yoko Kawaguchi's website:*

All About...cafe  
<http://www.yoko-kawaguchi.com/cafe/>  
TOkyo CAFEmania  
<http://www.yoko-kawaguchi.com/cafe/kenya/>

"Yoko Kawaguchi's books (Japanese only) are available at [www.motomachi.co.jp](http://www.motomachi.co.jp)



Kenchi Tofu Rice (1,680 yen) in *Oishi Cafe* is a truly hearty meal. It's (steamed) soft-boiled, pork, and green rice are all served in a Suica Tofu style light soup.

# LEARNING " JAPAN "

SCHOOLS THAT MAGNIFY YOUR KNOWLEDGE  
ABOUT JAPAN

## FEATURING

*Let's Play in Japanese! (Whongo de Asobou) , Amity Language Institute,  
Japanese-American Society of New Jersey; Elite's New York Florist Design,  
Loop of the Loom, Musical Kids International*



# LESSONS LEARNED IN JAPAN BROUGHT HOME TO AN AMERICAN AUDIENCE



"When I came back from Japan, I wanted to bring Japanese culture to my family and friends. I wanted to share what I learned with others. So I started this group," says Nakahashi. "I wanted to share my love of Japanese culture with others."

Nakahashi shares, "While making preparations to come home I realized I didn't want Hawaii to forget my Japanese. But when I began searching for something in New York similar to hibikenu that was both affordable and flexible, I had no luck. This is why I decided to start my own group." Thus Let's Play in

Japanese was born this February.

This group provides exposure to Japanese language and culture through play music reading and arts and crafts. For example, there were songs such as "Twinkle Twinkle Little Star" in Japanese that the participants sing along to and they used instruments such as drums, tambourines and maracas while listening to the end of a song for Argon (red bow pastel filled Israeli Mae, a popular Japanese children's character).

Throughout the group many Japanese books were read aloud by the group leader and three helpers, such as during snack time which consisted of drinks and Japanese treats like imari and seiro (rice crackers). With bathroom breaks and cleanup, the two and a half hour class flew by until it was the final activity of arts and crafts. The children made their own sumo wrestlers out of paper, complete with a paper plate sumo ring.

One student was three-year old Baldwin Desomma, a non-Japanese regular who had come with her mother, Monika Desomma who explains, "I like that Baldwin can interact with all different ages as she is an only child, it's like a family for her. Also, as I am involved with the theater and study Japanese



performances such as bunraku and bunraku I wanted more insight into the culture and language for myself and my daughter."

Hannah Adams brought her ten-month old daughter Amelie to the group for the first time, though Amelie had a hard time separating from her mother. Adams was enthusiastic about bringing her back. "Once she gets used to the group, it will be an opportunity for Amelie to make friends and for me to meet other mamas. I wish there were more Japanese day care options like this one!"

Let's Play in Japanese meets every Tuesday Thursday and Saturday from 9:30 to noon, and accepts children from ages 0-6. Its unique feature is its flexibility as the price is pro-rated and walk-ins are allowed. As Adams hopes that as the program develops more non-Japanese participants will join, as she would like it to be an approachable as possible. "I want to keep the doors open," she says with a smile.

*Growing up in Hawaii with a Japanese father and an American mother, it was hard for me to increase Japanese society. I work to make it easy for people.*



SUME NAKAHASHI, Founder

NYCONGA Let's Play in Japanese  
University Settlement

279 Bowery, Lower Level, New York, NY 10007  
TEL: 646-334-7425 /www.nyconga.com  
Hours: Tue, Thu, Sat 9:30 am-noon



## AMITY LANGUAGE INSTITUTE

### JAPANESE CLASSES SERVING STUDENTS' INDIVIDUAL NEEDS

Amity Language Institute is a school which has been offering classes in English, French, Spanish, Italian, Japanese and Chinese since 2005. According to director and head teacher, Mirei Kewaguchi, based the textbook *Motto no Nihongo* selected for Japanese classes is speaking and listening based with an emphasis on grammar. Also, she and other teachers provide additional explanation and examples when necessary.



Amity emphasizes the importance of the practical aspect. For example, when beginner class students were putting together sentences using verbs in various tenses. She then engaged them in dialogue and had them write out with each other, allowing them to put into practice what they were learning.

Amy and April Niles, sisters who were preparing for a trip to Japan, started their Japanese class next door by reading from a Japanese children's book that they had brought themselves. The teacher jumped in to occasionally correct their pronunciation, and then checked their homework which had been to practice writing the Japanese alphabet of Kanji and Hiragana. She then challenged them to write the kanji for words she dictated to them.

Amity offers a variety of Japanese classes for any who are from first time beginners to those who have been studying Japanese for years. Class style also

depends on students who come to our classes with diverse goals and interests and use their language skills to achieve those, whether it is writing in Japanese or making Japanese friends.



Mirei Kewaguchi, Director & Head Teacher uses, with individual private lessons, semi-private lessons of two or three students and group lessons of four or more. Currently there are about 40 Japanese students attending on a regular basis. Potential students are invited to come in for a consultation, so if you have been wanting to learn Japanese why not give Amity a call?

Amity Language Institute  
184 E. 46th St.  
2nd Fl., Lexington & Park Aves., Suite 203  
New York, NY 10017  
TEL: 212-667-4007 / [www.learnjapaneseyny.com](http://www.learnjapaneseyny.com)

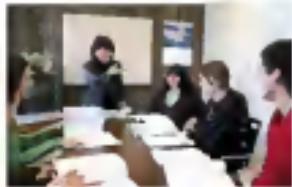
## JAPANESE-AMERICAN SOCIETY OF NEW JERSEY

### BEYOND LANGUAGE TO THE HEART OF JAPAN

The Japanese-American Society of New Jersey (JAS of NJ) was founded in 1924 and is dedicated to promoting understanding between Japan and America. It has language, cultural and travel programs, and houses a library with 25,000 Japanese books and 3000 Japanese videos and DVDs. It receives generous sponsorship from Transcosmos Airlines, such as a free ticket to Japan for anyone who completes the basic, intermediate and advanced level Japanese classes, allowing these

students to apply what they have learned!

Many students in the basic class were drawn to Japanese from the love of manga and anime. One example is Darren Chang, second year animation student at the School of Visual Arts, who thought Japanese would help him in his profession. There is a strong trend of students even as young as middle and high school age becoming interested in Japan due to anime and manga.



The curriculum, the materials and class meeting times are designed around the needs of the students. In addition to language instruction, Japanese culture is also introduced to students. These include spring field trips to festivals and cherry blossom viewing and monthly exchange workshops where students learning Japanese are encouraged to mingle with Japanese students learning English, as well as culture classes such as tea ceremony, flower ar-

rangements, and Aikido weaving. According to JAS of NJ President, Mina Richgeld, these diverse offerings as well as the quality of the instructors is what sets these language classes apart from others.



Mina Richgeld, President

Japanese-American Society of New Jersey  
306 Main St., 2nd Floor  
Port Lee, NJ 07054  
TEL: 201-367-0223  
[www.jasofnj.org](http://www.jasofnj.org)

### RELAXING AND FUN: FLOWER ARRANGEMENT FOR EVERYONE

The aroma of fresh flowers pervades the air of the classroom where veteran flower arranger/teacher Ellie Green-Roth looks intently at orange and yellow carnations being used by one of her students. "They caught my eye at the flower market this morning," she says. Ellie is the director of **Ellie's New York Floral Design**, where she teaches classes of up to 12 people at basic, advanced and pro designer levels.



"The act of creation is relaxing. I want students to be free in what they make as well as to share their work with others to give them inspiration." Ellie tells her students the day before class what types of flowers will be used, and they figure out for themselves what type of vase to bring. Class begins with one-on-one lectures before the students go to work on their arrangements. In order to avoid imitation, Ellie does not use models but only shows pictures to stimulate students' imaginations.

One pro designer student became interested in the class after reading Ellie's blog. "I could tell that she would be a fun teacher. I love putting out my arrangements to show people what they come over and giving them special gifts on their birthdays." Currently Ellie teaches only in Japanese, but she is planning a basic English course. In particular, she hopes new students will come to make holiday arrangements for occasions such as Halloween and

Japanese-style flower arrangements. "It is designed for a specific space, but western-style flower arrangements is a bit more practical, as it can be transported to different countries."

**Ellie Green-Roth, Founder**

**Classrooms:** Her classes take place in the two convenient locations of Fort Lee, NJ and midtown Manhattan so be sure to check them out!

**Ellie's New York Floral Design**

Main Office: 40 E. 45th St., #509  
New York, NY 10017  
Studio: 15 W. 44th St., 17 Fl., New York, NY 10036  
TEL: 212-967-3898  
All Studio: Main Ann St.: Fort Lee, NJ 07024  
[www.elliesny.com](http://www.elliesny.com) [Japanese]  
[www.elliesny.com/prof.html](http://www.elliesny.com/prof.html)

### LOOP OF THE LOOM

### SELF-EXPRESSION THROUGH ZEN WEAVING: SAORI

In this era of internet, video games and other non-stop entertainment, it is amazing to think that there is an activity that can hold children's attention for hours that is not of the instant gratification type. It can be found at **Loop of the Loom**, where owner and certified instructor Nakako Shono guides her students in SAORI, a contemporary hand weaving program also called Zen weaving.

Anyone can do it as the portfolio has provided tools with a ready-made warp that is even simpler than models used in other types of weaving. Additionally SAORI emphasizes tools that to have weavers are alive and the importance of imagination. "I encourage first timers to weave during their mid-tim. Two hours later they see how their SAORI reflects its inner transition," says Shono.



Miriam Choukri is in the advanced class and brought in a piece she was working on. "I don't know what I'm going to make yet." After conferring with Shono, Choukri decided to make a skirt and went to the weaving frame to measure out its dimensions.

Loop of the Loom caters to all ages and offers beginner, project-based (scarf) or belt making and advanced classes, as well as instructor training courses. Costs are \$25 and up per class, and materials costs are extra. Birthday party and traveling

SAORI is perfect for people who get tired of using ready-made pieces; you can always switch colors or pull apart something else you are not liking about your creation.

**Nakako Shono, Founder**

workshops are also inevitable. Call for inquiry.

Weaving is healing and is often used as art therapy and as Shono adds, "Through SAORI, you come to believe in yourself!"

**Loop of the Loom**

4901 Guy Avenue, Englewood, NJ 07631  
Mon-Sat: 10 am-5 pm [Sunday closed]  
TEL: 800-567-8777  
[www.loopeoftheloom.com](http://www.loopeoftheloom.com) / [www.saoriy.com](http://www.saoriy.com)  
Manhattan studio: Call for reservations

## MUSICAL KIDS INTERNATIONAL

According to scientific research, the brain is wired to process language at a young age, a theory backed by the fact that neurological connections for sound peak around the age of two. Based on this and the conviction that there is more chance of remembering something when it is repeated, in 1999 Wolanda Bonita founded the program **Musical Kids International**, which combines learning of language with music.



The Japanese-Music class is a 45-minute class, whose students range in age 1 to 3, began in 2005 and is taught by native speaking Japanese teachers. The class involves singing along in Japanese to activities such as dancing in headphones or a drum and playing with a maraca. Carol and Makoto Sasaki, teacher of this class mixes Japanese and English to make sure the children can follow along. However, it is the music to which they are most clearly attuned.

Bonita explains that different classes incorporate various kinds of music, whether it is piano, whale sounds or world music. The goal is to create children that are musical and artistic. The art-based curriculum will give young children long-lasting advantages in cognitive domains such as better attention and memory, as creativity and cognitive control.

John Minges, father of 2 and a half year old participant Eric shared his outlook. "My wife and I

At Musical Kid International—  
small children sing, dance  
and create art in Korean,  
Japanese, French, Spanish,  
English, Hebrew and Chinese  
classes led by native speaking  
professional musicians."

Wolanda Bonita, Founder

want Eric to be bilingual and multilingual, so he studies French, Chinese and Spanish. I think learning a language via music is a nice combination and enhances his retention."

**Musical Kids International**  
1096 Lexington Ave. (near 127th & 130th Sts.)  
New York, NY 10029  
TEL: 212-969-5887 / [www.musicalkids.net](http://www.musicalkids.net)  
Hours: Call for schedule  
For Tribeca, Brooklyn and Queens locations,  
please go to website.



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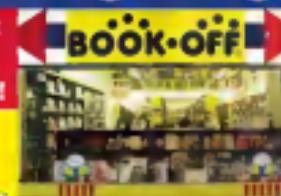
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## School Guide

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### LANGUAGE

#### Japan

**Japan** **Music Kids International**  
101 W 42nd St (bet 5th & 6th Avs) **Japanes**  
(212) 580-5230

**Mitsui Corp.** **Aoyagi Language Institute**  
133 E 49th St (bet 5th & 6th Avs) **Japanes**  
(212) 967-0400

**Mitsui Corp.** **Japan Society**  
220 E 72nd St (bet 5th & 6th Avs) **Japanes**  
(212) 730-7500

**Mitsui Corp.** **Language House**  
947 9th Ave, 10th Fl (bet 5th & 6th Avs) **Japanes**  
(212) 939-0400

**Dokken** **ABC Language Exchange**  
198 W 10th St (bet 5th & 6th Avs) **Japanes**  
(212) 967-0000

**Dokken** **Tutor**  
420 W 10th St (bet 5th & 6th Avs) **Japanes**  
(212) 967-0000

**Lions Minn.** **NYCIMA**  
271 Avenue U (bet 8th & 9th Avs) **Japanes**  
(212) 417-0700

**Zankai** **Japanese Study Hall**  
100 Madison Rd (bet 5th & 6th Avs) **Japanes**  
(212) 537-2121

**Yale Univ.** **JRSL at NYU**  
325 East 8th St (bet 5th & 6th Avs) **Japanes**  
(212) 440-3100

### TRADITIONAL

#### Japan

**Japan Am.** **Kaneko Society NYC**  
807 9th Ave (bet 8th & 9th Avs) **Japanes**  
(212) 537-0000

**Japan Am.** **Sugawara Budo School**  
101 W 10th St (bet 5th & 6th Avs) **Japanes**  
(212) 967-0000

**Japan Ric** **Earthworks Pottery**  
208 W 10th St (bet 5th & 6th Avs) **Pottery**  
(212) 941-4700

**Upper East** **Urashima Champs Gf**  
102 E 82nd St (bet 5th & 6th Avs) **Softball**  
(212) 747-0400

#### Ultimate Karate USA

**Ultimate Karate USA**  
101 W 42nd St (bet 5th & 6th Avs) **Brazil**  
(212) 580-5230

#### New York Taekwondo

**New York Taekwondo**  
101 W 42nd St (bet 5th & 6th Avs) **Fitness**  
(212) 580-5230

#### The Nippon Club

**The Nippon Club**  
101 W 42nd St (bet 5th & 6th Avs) **Yoga**  
(212) 580-5230

#### The Okinawa Institute

**The Okinawa Institute**  
101 W 42nd St (bet 5th & 6th Avs) **Chinese**  
(212) 580-5230

#### Laurel Way

**Laurel Way**  
101 W 42nd St (bet 5th & 6th Avs) **Chinese**  
(212) 580-5230

#### Karate Revival New York

**Karate Revival New York**  
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(212) 580-5230

#### Japanese Cultural Center

**Japanese Cultural Center**  
101 W 42nd St (bet 5th & 6th Avs) **Japanese**  
(212) 580-5230

#### Yukata International

**Yukata International**  
101 W 42nd St (bet 5th & 6th Avs) **Brazil**  
(212) 580-5230

#### Okura School of Karate

**Okura School of Karate**  
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(212) 580-5230

#### Martial Arts

**Martial Arts**  
101 W 42nd St (bet 5th & 6th Avs) **Brazil**  
(212) 580-5230

#### Shinkage Ryukyu Karate

**Shinkage Ryukyu Karate**  
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(212) 580-5230

#### Shorinji Matsukyo

**Shorinji Matsukyo**  
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#### Shokaku Karate-On NY

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#### IWGS Karateko Karate

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#### Shojo Karate-On NY

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#### Shojo Karate-On NY

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#### World Okinawa Karate

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#### Ultimate Karate USA

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#### WTWB Karate Dojo

**WTWB Karate Dojo**  
201 W 10th St (bet 5th & 6th Avs) **Brazil**  
(212) 580-5230

#### Yakaze of Manhattan

**Yakaze of Manhattan**  
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#### Kyokushin Karate

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#### Shojo Karate Dojo

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#### World Karate Konishi

**World Karate Konishi**  
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#### Yakaze Karate Assoc.

**Yakaze Karate Assoc.**  
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#### School of Taekwondo

**School of Taekwondo**  
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#### Shojo Karate Dojo

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# FOOD DRINK GROCERY

## RESTAURANT REVIEW

IPPUDO NY / MOCCO / HAKATA TONTON / OHANA

## JAPANESE CHEF'S HOME STYLE COOKING

SALMON BAKED IN FOIL WITH SEA URCHIN MAYONNAISE BY MASATO SHIMIZU (15 EAST)

## BUYING JAPAN -VOL.3-

ABURATORIGAMI (OIL BLOTTING PAPER)

## CONVERSATION WITH SAKE SOMMELIER

JOHN GAUNTNER: PLEASURE OF APPRECIATING SUBTLETY AND DEPTH

## LISTINGS

JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE



**JAPANESE (SPECIALTY: TONSOUKU RYDURI)****Hakata Tonton**

81 Grove St. (bet. Eleventh St. & 7th Avenue South), New York, NY 10014  
TEL: (212) 541-3800

BEST: Tendon (Wings (Miso)) \$14.50-\$20.00

Imagine if all you had to do to stay young and beautiful was to eat! Well, you don't have to imagine it anymore because such a thing actually does exist. In fact, it's existed for a long time in the Japanese culture, especially in the southern regions like Hakata, where monjyu (or pig's feet) has always been considered good for the skin because of its gelatin and collagen rich makeup. If that sounds too gross, just ask Almo, the owner of *Hakata Tonton* in the West Village. He opened this restaurant last year in October, where 90% of his menu contains pig's feet. "Many of my friends and family thought it went crazy," says Almo, who focused on the concept, "beauty by eating," with this new restaurant. Collagen makes up 25% of the human body and is also a crucial component to keeping the skin strong and elastic. However, we lose 2000 mg of it a day. The good news is, with a single dish like Fried Rice with Collagen (\$25), just one of the numerous dishes you'll find in this restaurant, you can at least gain back half of what was lost. So forget the expensive, mundane regimen of Retox injections. Have fun with your skin care, and enjoy the various tasty ways of beautifying yourself!



FRIED RICE WITH LOBSTER



Since pig's feet hardly has any taste of its own, it can be incorporated into dishes in many kinds of ways. The many large chunks of delicious meat is what makes this tendon so heavenly. Who would have thought that pig's feet and lobster could go so well together without so much fuss, tool

**JAPANESE RAMEN / IZAKAYA****Ippudo NY**

85-89 Ave. A bet. 26th & 40th Sts | New York, NY 10003

TEL: 212-239-0804 | [www.ippudo.com](http://www.ippudo.com)

BEST: Ramen-Yaki, Spin-enright, Fz. Saz (Ramen-Yaki, Spin-Tonk, Saz) Ramen-enright

**Ippudo**, a Hakata ramen restaurant chain with 34 locations throughout Japan, made its international debut on March 31 in the East Village. According to General Manager Kaoru Honda, expanding to New York had been in the works since 2000 but these plans became realities after 2011. Since then, staff spent

every year to scout locations and finally found the current one last year. Hakata ramen is tonkotsu (pork broth) based, and the two main types at Ippudo are shio-miso and shoyumiso, which are red miso and white miso respectively. "My goal is to have Americans shout out 'Yaka!' or 'Shoy!' in Japanese when placing their orders," says Honda. He wants it to be seen less as a restaurant providing just ramen than a place specializing in ramen while offering other associated food and drinks. Indeed, Ippudo's appeal point is that many of its dishes, such as agemono (salt and vinegar) fried chicken, add a non-negotiable twist to typical izakaya-style fare. In addition, the bold red and sleek look of its interior give it an image quite different from that of a ramen restaurant. This brochure and its high-quality food are sure to satisfy customers.

SHIROMARU NY STYLE



Original recipe: ramen soup with shredded pork (with a generous dash of tempura seaweed), cabbage and scallions. (\$11). Extra serving of noodles for \$2.

**the most popular dishes: BEST 3!**

● Choppas Nabe 114

● Hakata Gyozu served in a light "Yoshi" flavored broth 122

● Grilled Karaage with Salt 12

**The most popular dishes: BEST 3!**

● Shiromaru NY Style 111

● Akumenu/Modern 111

● Tsukemen 108

## GLOBAL DINING

**MOCO**

100 E 3rd St., New York, 10003-3706 | New York, NY 10003-3706  
Tel: 212-485-8800 | Lunch: Mon-Fri 11:30am-2pm  
Dinner: Mon-Wed 5:30pm-11pm; Thurs-Sat 5:30pm-Midnight; Sun 5pm-10:30pm

This new restaurant that finally just opened in April on East 3rd Street, takes casual dining to a new level. Drawing an influences from Italian, Spanish and many other cuisine, each dish at **MOCO** is wonderfully eclectic. The culinary masterpieces are created by promising young Japanese chef, Jon Kurokawa. He has had formal training in traditional Japanese food and has worked in numerous famous restaurants in all over the world. His colorful background includes Matsuya, a famous restaurant in Japan, El Bulli in Spain, The Fat Duck in England, Shatto Alvaro in France, and Abdu and Minnesota here in the US. Also, he has explored new ingredients and techniques to get culinary experience in as many as 120 countries, and then built his career. Combining this background with his unusual sense of humor, it is no wonder his creation is uniquely borderless. **MOCO's** incessant endeavor to create something new and serve original dishes entices customers curiosity and eventually amazes them. With full of surprise and beautiful flavor, **MOCO** truly makes dining out a joy. **MOCO** offers simple, Japanese-style dishes for lunchtime as well.



FETTUCCINE AL NEGO DI SERA.



Black tempura calamari in pasta sauce with aged silk decoration with dried cauliflower base, and sage leaves. It may look odd but it is a truly innovative dish with all sorts of taste and textures having a party in your mouth.

The most popular dishes: **BEST 3!**

- Bucket: \$11 ● MOCO MOCO \$14 ● Angus Pepper \$18

## JAPANESE (HIBACHI STYLE) / SEAFOOD &amp; STEAK HOUSE

**Ohana**

300 City Island Ave., Bronx, NY 10461  
Tel: 718-865-4706 | www.ohana-hibachi.com  
Mon-Fri: 11am-11pm; Sat: 5pm-midnight; Sun: 5pm-11pm

Igniting a round of wild vegetables, flipping shrimp tails on a scorching hot cast iron grill, chopping beef at lightning speed—this is not a performance or a circus show but rather part of the dining experience at **Ohana**, which offers hibachi-style foods and authentic Japanese cuisine. As you watch experienced chefs juggling and cooking the food you are about to eat, your mouth naturally waters. "The freshness of the ingredients is the key to making good hibachi-style dishes," says Mr. John Marjona, manager of the restaurant. Actually, Ohana's lobster manger is located just next door, so this lobster literally is "The Freshest." The restaurant's menu also includes sushi and sashimi rolls as well as traditional Japanese side dishes. This diverse menu appeals to both young and old, to casual diners and gourmards. Ohana opened its doors in 2005 in the middle of the Bronx's un potrà community, City Island, where peaceful environment attracts crowds from further afield as well as nearby. This family-oriented restaurant perfectly fits the location because of its relaxing atmosphere, entertaining cooking performances, and versatile menu. One more attractive thing: they have a huge parking lot.

OCEAN'S DELIGHT FOR THE SEAFOOD LOVER



Lobster, shrimp, scallop, and vegetables are all cooked right in front of your eyes. With freshly cooked fried rice, mashed and soup, it costs only \$11.95.

The most popular dishes: **BEST 3!**

- Chicken Kewpie: \$12 ● Hibachi Lobster: \$20 ● Ohana Dragon Roll: \$13

Japanese chef's home-style cooking — VOL. 4

# SALMON BAKED IN FOIL WITH SEA URCHIN MAYONNAISE

In this issue, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you.



The executive sushi chef of **15 East** (formerly of Jewel Box), Masato Shimizu impresses gourmets with his skillful technique and sophisticated sense in this highly refined restaurant. This time, he introduces Salmon Baked in Foil with Sea Urchin Mayonnaise. With its pale, soft color and fresh smell of puma and mirin (sherry), it offers a flavor perfect for spring. "Salmon, sea urchin, mayonnaise—each of them has a distinct flavor. But if you use the right amounts to balance their flavors, they create a surprisingly nice harmony," says Chef Shimizu. Sea urchin mayonnaise becomes much more flavorful after aging just one night. You can do up to Step 5 [see below] in advance and just bake the salmon right before serving.

**STYLING**

15 E. 59th St. (bet. Union Square West & 5th Ave.) New York, NY 10003  
212-647-0875 [www.15eastrestaurant.com](http://www.15eastrestaurant.com)

RECIPE COURTESY OF  
MASATO SHIMIZU



## INGREDIENTS (Serves 2 people)

- 1/2 tablespoon butter
- 2 (6 oz. each) salmon fillets with skin (with paper to wrap)
- mirin
- a few red yuzu peel (lemon or lime can be substituted)

### (Mixture-A)

- 1/2 stalk celery
- 1/8 piece onion
- 1/2 oz. mayonnaise (Japanese mayonnaise preferred)
- 1 teaspoon mirin
- 1 teaspoon soy sauce
- 1 tablespoon sea urchin

\*Bottled sea urchin is available in Japanese grocery stores. If you can't find it, you can use shrimp or scallop instead.

## STEPS

1. Place all the ingredients of Mixture-A in the work bowl of a food processor. Pulse until smooth. If you don't have a food processor, pulse the celery and onion and mix them with the rest of the ingredients in a mortar (jewar).
2. Rub butter on a sheet of foil and place salmon fillet, skin side down, atop sheet.
3. Spoon mixture from Step 1 over salmon and season with salt and pepper.
4. Fold ends of foil over salmon and seal completely. Make sure to leave some space inside foil (photo H).
5. Leave wrapped salmon in refrigerator overnight.
6. Preheat oven to 375 degree F.
7. Place wrapped salmon on baking sheet and bake for 10 minutes.
8. Open foil, add mirin and yuzu peel, seal foil again, and bake another three minutes.
9. Place wrapped salmon on plate and open foil as you eat. (photo G)





# Japanese Restaurant Guide

\$25. Average price for a three-course meal with tax and service.

- Check Local Hours
- Open for Lunch
- Delivery
- Takeout
- Reservations
- Dishwasher Safe

## \$ 525 and below

### East: NYC: Cafe SWISH

202 W 14th Street, 100-102 (bet. 6th & 7th Aves.)

### Upper West: Haku

245 Columbus Ave, 8th Fl (bet. 6th & 7th Aves.)

### Midtown West: Please Sushi

950 Amsterdam Ave (bet. 106th & 107th Sts.)

### Upper West: Sushi A Go Go

130 E 82nd Street (bet. 1st & 2nd Aves.)

### Upper East: Tozo Sushi & Sashimi Bar

384 Madison Avenue (bet. 5th & 6th Sts.)

### Upper East: East Japanese

200 E 84th Street (bet. 5th & 6th Aves.)

### Upper East: House Ramen

The Japanese Noodle Kitchen is a ramen restaurant that offers a variety of traditional Japanese soups and ramen dishes with a modern twist. They offer 10+ soups including various types of miso, tonkotsu, and vegetable soups. Their signature dish is the "House Ramen," which features a rich, flavorful broth made from scratch daily. Other menu items include gyoza dumplings, tempura, and various side dishes like pickled vegetables and seaweed salad. The restaurant has a casual, modern interior with a focus on fresh, quality ingredients.

### Upper East: Oyama

198 E 84th Street (bet. 5th & 6th Aves.)

### Upper East: Tottori 22

140 E 84th Street (bet. 5th & 6th Aves.)

### Upper East: Tokitsukaze

184 E 84th Street (bet. 5th & 6th Aves.)

### Upper East: Tokitsukaze

407 Madison Avenue (bet. 5th & 6th Aves.)

### Upper East: Toki Restaurant

1401 1/2 E 84th Street (bet. 5th & 6th Aves.)

### Upper East: Yaku

824 Madison Avenue (bet. 5th & 6th Aves.)

### Midtown West: Sushi 55

2029 8th Avenue (bet. 2nd & 3rd Aves.)

### Midtown West: Fuji

740 8th Avenue (bet. Lexington & 8th Aves.)

### Midtown West: Go Sushi

1088 Avenue of the Americas

### Midtown West: 991 GO DUNIYI

The Tokyo-based arm of a Japanese company that offers a unique dining experience where diners can choose from a variety of traditional Japanese dishes, including sashimi, nigiri, and tempura, as well as Western-style dishes like steak and chicken. The restaurant also features a live kitchen where chefs prepare food right in front of guests.

2227 Broadway (bet. 10th & 11th Aves.)

### Midtown West: India

102 W 46th Street (bet. 9th & 10th Aves.)

### Midtown West: Ito's

300 5th Avenue (bet. 5th & 6th Aves.)

### Midtown West: Kappo 45

401 5th Avenue (bet. 4th & 5th Aves.)

### Midtown West: Kyo

300 5th Avenue (bet. 5th & 6th Aves.)   
   
Kyo is a traditional Japanese restaurant and izakaya with a modern twist. They offer 10+ different Japanese-style dishes, including握り寿司 (握寿司), 焼き鳥 (焼き鳥), and 豆腐 (豆腐). The restaurant also serves a variety of Western-style dishes like steak and chicken. The atmosphere is cozy and intimate, with a focus on fresh, high-quality ingredients.

### Midtown West: Kyo-Kyo

300 5th Avenue (bet. 5th & 6th Aves.)

### Midtown West: Kyo-Kyo-Tai

300 5th Avenue (bet. 5th & 6th Aves.)

### Midtown West: Kyo-Sensei

300 5th Avenue (bet. 5th & 6th Aves.)

### Midtown West: Kyo-Ya

300 5th Avenue (bet. 5th & 6th Aves.)

### Midtown West: Teitoku Susho

122 5th Avenue (bet. 4th & 5th Aves.)

### Midtown West: Teriyaki Boy

160 5th Avenue (bet. 4th & 5th Aves.)

### Midtown West: Teriyaki Boy

160 5th Avenue (bet. 4th & 5th Aves.)

### Midtown West: Teitoku Susho

122 5th Avenue (bet. 4th & 5th Aves.)

### Midtown West: Totto Ramen

100 5th Avenue (bet. 4th & 5th Aves.)

### Midtown West: Totto Ramen

100 5th Avenue (bet. 4th & 5th Aves.)

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100 5th Avenue (bet. 4th & 5th Aves.)

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100 5th Avenue (bet. 4th & 5th Aves.)

### Midtown West: Totto Ramen

100 5th Avenue (bet. 4th & 5th Aves.)

### Midtown West: Totto Ramen

100 5th Avenue (bet. 4th & 5th Aves.)

### Midtown East: Go Sushi

302 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Jim's

301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Jiro

301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Katsuya

301 2nd Avenue (bet. 2nd & 3rd Aves.)

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301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Katsuya

301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Katsuya

301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Saito Restaurant

Saito is a traditional Japanese restaurant with a focus on Japanese-style cooking. They offer a variety of dishes, including握り寿司 (握寿司), 焼き鳥 (焼き鳥), and 豆腐 (豆腐). The restaurant also serves a variety of Western-style dishes like steak and chicken. The atmosphere is cozy and intimate, with a focus on fresh, high-quality ingredients.

301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Saito

301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Saito

301 2nd Avenue (bet. 2nd & 3rd Aves.)

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### Midtown East: Saito

301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Midtown East: Saito

301 2nd Avenue (bet. 2nd & 3rd Aves.)

### Gramercy Park: Go Sushi

302 2nd Avenue (bet. 2nd & 3rd Aves.)

### Gramercy Park: Go Sushi

302 2nd Avenue (bet. 2nd & 3rd Aves.)

### Gramercy Park: Go Sushi

302 2nd Avenue (bet. 2nd & 3rd Aves.)

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### Gramercy Park: Go Sushi

302 2nd Avenue (bet. 2nd & 3rd Aves.)

### Gramercy Park: Go Sushi

302 2nd Avenue (bet. 2nd &amp

**Eat'n Village** **Beefs**  
12 Ave, Astor St & 3rd Ave  
212-625-0776

#### **ED Restaurants**

The Man Roman was created upon a request from the Emperor Meiji of Japan, and continues to be our favorite. The soup is full bodied and the toppings include: mackerel, sardines, mussels, clams, scallops, limpets, and the missing anchovies. **Steaks**, mackerel, salmon, scallops, and the missing anchovies. **Salmon**, mackerel, salmon, scallops, limpets, and the missing anchovies. **Clams**, scallops, limpets, and the missing anchovies. **Scallops**, limpets, and the missing anchovies. **Limpets**, scallops, limpets, and the missing anchovies. **Clams**, scallops, limpets, and the missing anchovies.

250 5th Avenue 1st Fl, 2nd & 3rd Ave 1  
212-625-0002

**Eat'n Village** **CARDO CANTINA**  
11 2nd Ave, 10th & 11th  
212-625-1001

**Eat'n Village** **Italiano**  
101 West 4th St & 6th Ave  
212-625-0601

**Eat'n Village** **La Mia**  
101 West 4th St & 6th Ave  
212-625-0601

**Eat'n Village** **Moy's JU EBA**  
212 2nd Ave, 1st & 2nd Sts  
212-252-2001

**Eat'n Village** **Mizunoya**  
102-104 2nd Ave, 1st & 2nd Ave  
212-625-0752

**Eat'n Village** **MINGA**  
129 1st Ave & 2nd Ave  
212-625-0001

**Eat'n Village** **Natsu**  
101 2nd Ave, 1st & 2nd Ave  
212-625-0711

**Eat'n Village** **Noodle City-Zen**  
212 1st Avenue 1st Fl, 2nd & 3rd Ave  
212-625-0001

**Eat'n Village** **Oishi**  
110 2nd Ave, 1st & 2nd Ave  
212-625-0222

**Eat'n Village** **Osakana**  
208 1st Ave, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Pasta Wala**  
West 10th Street, 1st Floor  
in the basement of Tavern  
Sangoma. Please inquire  
with host for a fit table to the  
size of your party. We do not  
make it clear in other restaurants, but our pasta is  
cooked in small portions. Impressive pasta items and fresh fish only.  
141 1st Avenue, 1st Street & 6th Ave  
212-625-1400

**Eat'n Village** **Ran Ran**  
114 1st Avenue 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Sabor Bar Sabor**  
200 1st Ave, 1st & 2nd Ave  
212-625-0202

**Eat'n Village** **Sapporo East**  
101 1st Ave, 1st & 2nd Ave  
212-625-1300

**Eat'n Village** **Satoyama**  
101 1st Ave, 1st & 2nd Ave  
212-625-0700

**Eat'n Village** **Satoyama**  
101 1st Ave, 1st & 2nd Ave  
212-625-0700

**Eat'n Village** **Satoyama**  
101 1st Ave, 1st & 2nd Ave  
212-625-0700

**Eat'n Village** **Satoyama**  
101 1st Ave, 1st & 2nd Ave  
212-625-0700

**Eat'n Village** **Satoyama**  
101 1st Ave, 1st & 2nd Ave  
212-625-0700

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 Make my sandwich! Hand-made from high-quality ingredients. New sandwiches every day. All sandwiches are made-to-order and served hot. Come by today! You'll never leave & you're in a major sandwich place. Do you eat meat? Non-meat eaters include: veggie burger, rice bowls, etc.  
220 E. 20th St, 2nd & 3rd Ave  
212-625-0001

**Eat'n Village** **Sushi Lounge**  
127-130 Madison Pl, 1st & 2nd & 3rd Ave  
212-625-1100

**Eat'n Village** **Tengoku Ray**  
210 1st Avenue 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Typhoon**  
270 1st Avenue 2nd Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Golden West**  
Kingsbridge Plaza, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Umami**  
 Umami is a Japanese ramen restaurant located in the heart of the city. Our ramen is made with 30+ years of experience and includes 30+ different Japanese ingredients. Our signature Umami dishes are prepared to perfection. Fresh, hand-pulled ramen with a secret blend of umami broths and seasonings.  
100 2nd Ave, 1st & 2nd & 3rd Ave  
212-625-0001

**Eat'n Village** **Village Yakitori**  
1st Avenue 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Tokonoma West**  
202 1st Ave, 1st & 2nd & 3rd Ave  
212-625-0001

**Eat'n Village** **Tokonoma Tacos**  
1st Avenue 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **ZEN**  
11 2nd Avenue 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Kitsune Place**  
16 Roosevelt St, 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Momo**  
201 1st Avenue 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Sousan Bentosan**  
200 1st Avenue 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Sousan**  
24 First Avenue (between 1st & 2nd Ave)  
212-625-0001

**Eat'n Village** **Tengoku Ray**  
21 Madison Ave, 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Tokyo Lunch**  
10 1st Street 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Tokyo Restaurant**  
201 1st Avenue 1st Fl, 1st & 2nd Ave  
212-625-0001

**Eat'n Village** **Yoshi**  
200 West 2d St, 1st Fl, 1st & 2nd Ave  
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 212-757-1100 (bet. 21st & 22nd Aves.)  
 212-936-4300

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**Gionberry Abi Bunko**  
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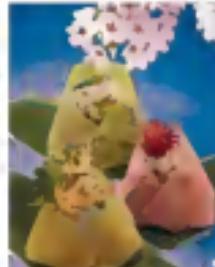
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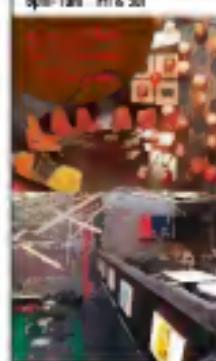


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<b>Fox Village</b>	<b>Kazanbo</b>
440 E 17th St (bet Ave A & B) 100-20	\$10-\$15
212-517-1880	
<b>Fox Village</b>	<b>Kyo Ya</b>
141 E 17th St bet 1st Ave and Ave A	\$10-\$15
212-513-4040	
<b>Fox Village</b>	<b>Saito Bistro Decadent</b>
1820 Avenue Pkwy 2nd Fl (bet Ave A and B)	\$10-\$15
212-513-2200	
<b>Fox Village</b>	<b>Shabu-Tsukune</b>
204 E 17th St (bet Ave A & B) 100-20	\$10-\$15
212-517-0700	
<b>Fox Village</b>	<b>Sushi Anyosha</b>
Sushi Anyosha is a hidden gem offering some of the best Japanese food in the city. Located in a quiet residential area, it's a great place to have a meal without the crowds. The menu features a variety of Japanese dishes, including握壽司 (hand-pressed sushi), nigiri, and sashimi. The atmosphere is casual and relaxed, making it perfect for a quick lunch or dinner.	
100 E 17th St (bet Ave A & B) 100-20	\$10-\$15
212-513-8200	
<b>Fox Village</b>	<b>Takemoto</b>
50 Ave A 1st Fl (bet 1st-2nd)	\$10-\$15
212-513-8000	
<b>Lower Manhattan</b>	<b>EN Japanese Brasserie</b>
Dining room and Japanese-style lounge now available. Located in the heart of Lower Manhattan, this is the most traditional Japanese restaurant in New York City. It offers a wide variety of Japanese dishes, including握壽司 (hand-pressed sushi), nigiri, and sashimi. The atmosphere is elegant and sophisticated, making it perfect for a special occasion.	
400 Hudson St, 1st fl 100-01	\$10-\$15
212-967-0000	
<b>Lower Manhattan</b>	<b>Ike Chirashi</b>
An old school, traditional Japanese restaurant located in the heart of Lower Manhattan. It offers a variety of Japanese dishes, including握壽司 (hand-pressed sushi), nigiri, and sashimi. The atmosphere is rustic and charming, making it perfect for a romantic dinner.	
100 Hudson St, 1st fl 100-01	\$10-\$15
212-967-0000	
<b>Lower Manhattan</b>	<b>Sashiko's on Clinton</b>
A Japanese restaurant located in the heart of Lower Manhattan. It offers a variety of Japanese dishes, including握壽司 (hand-pressed sushi), nigiri, and sashimi. The atmosphere is rustic and charming, making it perfect for a romantic dinner.	
20 Clinton St, 2nd Fl 100-01	\$10-\$15
212-967-0000	
<b>Lower Manhattan</b>	<b>Takemoto Totsuka</b>
A Japanese restaurant located in the heart of Lower Manhattan. It offers a variety of Japanese dishes, including握壽司 (hand-pressed sushi), nigiri, and sashimi. The atmosphere is rustic and charming, making it perfect for a romantic dinner.	
100 Clinton St, 2nd Fl 100-01	\$10-\$15
212-967-0000	
<b>Brooklyn</b>	<b>Raku</b>
A Japanese restaurant located in Brooklyn. It offers a variety of Japanese dishes, including握壽司 (hand-pressed sushi), nigiri, and sashimi. The atmosphere is rustic and charming, making it perfect for a romantic dinner.	
270 Court St 2nd Fl (bet Atlantic & Franklin)	\$10-\$15
212-430-1000	
<b>Brooklyn</b>	<b>Ramen</b>
A Japanese restaurant located in Brooklyn. It offers a variety of Japanese dishes, including握壽司 (hand-pressed sushi), nigiri, and sashimi. The atmosphere is rustic and charming, making it perfect for a romantic dinner.	
100 Henry St (bet Franklin & Montgomery) 100-01	\$10-\$15
212-430-0000	
<b>Brooklyn</b>	<b>Oshika</b>
170 Court St (bet Fulton & Franklin) 100-01	\$10-\$15
212-430-0000	

<b>Bronx</b>	<b>Sakura Cafe</b>
200 161 Ave (bet 160 & 170 Ave)	\$10-\$15
212-363-0000	
<b>Bronx</b>	<b>Tousaku</b>
210 161 Ave (bet 160 & 170)	\$10-\$15
212-363-0000	
<b>Bronx</b>	<b>Shops of Japan Adams Rd</b>
100 Adams Ave bet 160th & 1	\$10-\$15
212-363-0004	
<b>Upper West Side</b>	<b>Yakisoba</b>
281 Madison Ave (bet 57th & 58th)	\$10-\$15
212-517-0000	
<b>Upper West Side</b>	<b>Nike House</b>
111 W 105th Street (bet Amsterdam & Broadway)	\$10-\$15
212-512-4100	
<b>Upper West Side</b>	<b>Momo</b>
210 Amsterdam Ave (bet 57th & 58th)	\$10-\$15
212-512-2000	
<b>Upper West Side</b>	<b>Theatre</b>
154 E 81st Street (bet Lexington & 3rd)	\$10-\$15
212-512-1000	
<b>Long Island</b>	<b>Embrace</b>
Westhampton Beach, Moriches, NY 11788	\$10-\$15
516-728-1000	
<b>Long Island</b>	<b>Ranchos</b>
100 Ammerman's Choice Ranchos, NY	\$10-\$15
516-222-2000	
<b>Long Island</b>	<b>Bosari</b>
100 E 21st Street, Westhampton, NY 11788	\$10-\$15
609-473-0400	
<b>Long Island</b>	<b>Indonesian Steak House</b>
8 E 20th St, Westhampton, NY 11788	\$10-\$15
516-473-0400	
<b>Long Island</b>	<b>Koban Restaurant</b>
207 W 10th Street, 1st Fl 100-01	\$10-\$15
212-927-0000	
<b>Long Island</b>	<b>Koso</b>
200 W 10th Street, 1st Fl 100-01	\$10-\$15
212-927-0000	
<b>Long Island</b>	<b>Kasa Buna</b>
101 2nd St (bet Franklin & 2nd)	\$10-\$15
609-473-0000	
<b>Long Island</b>	<b>Sea Restaurant</b>
25 Main Street, Sea Island, NY 11788	\$10-\$15
516-728-0000	
<b>New Jersey</b>	<b>Yakisoba</b>
100 2nd Street, 2nd Floor, Woodbridge, NJ 07095	\$10-\$15
201-217-1999	
<b>New Jersey</b>	<b>Inishbo</b>
404 Harrison Ave, Hoboken, NJ 07030	\$10-\$15
201-652-2200	
<b>New Jersey</b>	<b>Greenwich Inn</b>
A Japanese restaurant located in Greenwich, Connecticut. It offers a variety of Japanese dishes, including握壽司 (hand-pressed sushi), nigiri, and sashimi. The atmosphere is rustic and charming, making it perfect for a romantic dinner.	
100 Greenwich Ave, Greenwich, CT 06830	\$10-\$15
203-661-0000	
<b>New Jersey</b>	<b>Lounge Zen</b>
214 Hudson St, Hoboken, NJ 07030	\$10-\$15
201-652-0000	
<b>New Jersey</b>	<b>Mizra Sushi &amp; Grill</b>
91 W Madison St, Hoboken, NJ 07030	\$10-\$15
201-652-0000	
<b>New Jersey</b>	<b>Mitsukoshi</b>
100 River Rd, Elizabeth, NJ 07205	\$10-\$15
201-933-0000	

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213 East 45th St. (bet 3 & 4 Ave) 212-867-5454

**New Jersey**

Monstar Sushi	
1000 Kingsgate Ave., Summit	201-736-1100
Demarest	Pugil Sticks Steak House
14 Valley St., Paramus, NJ 07652	201-226-9999
Desertwood	100
911 E. Kings Ave., Cedar Cliff 07009	201-473-0222

**\$55-\$41-\$65****Upper East**

Sorbet	
200 E. 81st St. betw 5th & 6th Aves.	212-734-1000
Upper East	Sticks
100 E. 81st St., Yorkville Ave.	212-620-0112

**Upper East**

Sushi Teko	
1700 First Ave., 6th Fl., Upper East Side	212-752-8200
Upper East	TOKI SHIN

**Upper East**

TOKI SHIN	
1701 First Ave., betw 86th & 87th Sts.	212-885-8885
Midtown West	Xia

**Midtown West**

Xia	
420 W. 46th St., betw 8th & 9th Aves.	212-581-2000
Midtown West	Yakuza

**Midtown West**

Yakuza	
219 W. 51st St., betw 8th & 9th Aves.	212-581-3801
Midtown West	Yakitori TETTO

**Midtown West**

Yakitori TETTO	
201 W. 51st St., betw 8th & 9th Aves.	212-581-0222
Midtown East	Akoya Kaisen

**Midtown East**

Akoya Kaisen	
The most authentic Japanese seafood restaurant in New York City. Akoya Kaisen is the place to go for the freshest fish and seafood. Open 7 days a week, 11am-11pm.	212-685-1000
Midtown East	Amagiri

**Midtown East**

Amagiri	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Restaurant On

**Midtown East**

Restaurant On	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Restaurants on 360

**Midtown East**

Restaurants on 360	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Saladina's

**Midtown East**

Saladina's	
Largest salad bar in the world, serving more than 500 types of salads and sandwiches.	212-685-0200
overcomes the most difficult obstacles and best way to eat to race themselves	212-685-0200
people will change their eating habits to the maximum	212-685-0200
212-685-0200	www.saladinas.com

**Midtown East**

Sangyo	
200 E. 44th St., betw 5th & 6th Aves.	212-975-4740
Midtown East	Sashabards

**Midtown East**

Sashabards	
210 W. 44th St., betw 5th & 6th Aves.	212-975-4740
Midtown East	Sushi ANN

**Midtown East**

Sushi ANN	
201 W. 44th St., betw 5th & 6th Aves.	212-975-4740
Midtown East	Tokyo

**Midtown East**

Tokyo	
1000 Lexington Ave., betw 28th & 29th Sts.	212-858-0200
Midtown East	Wok

**Midtown East**

Wok	
1000 Lexington Ave., betw 28th & 29th Sts.	212-858-0200
Midtown East	Yakitori

**Midtown East**

Yakitori	
1000 Lexington Ave., betw 28th & 29th Sts.	212-858-0200
Midtown East	Yakitori TETTO

**Midtown East**

Yakitori TETTO	
201 W. 51st St., betw 8th & 9th Aves.	212-581-3801
Midtown East	Zakka

**Midtown East**

Zakka	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Zen

**Midtown East**

Zen	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Zoku

**Midtown East**

Zoku	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Zumiez

**Midtown East**

Zumiez	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Zydeco

**Midtown East**

Zydeco	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Zydeco

**Midtown East**

Zydeco	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
Midtown East	Zydeco

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Zydeco	
1007 Park Ave., betw 59th & 60th Sts.	212-754-0229
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439 E 10th Street NYC, New York, NY 10003 212-625-1127	<b>Bakery</b>
<b>East Village</b>	<b>PANTRY</b>
16 Broadway Suite 2nd & 3rd Ave 1 212-979-0650	<b>Bakery</b>
<b>Lower Manhattan</b>	<b>Flour &amp; Cafe</b>
107 Spring St., Ground & Treasury Sts. 212-430-1960	<b>Cafe</b>
<b>Lower Manhattan</b>	<b>Toppan Natural Foods</b>
180 Greene St. (in Ables 21) 212-431-4810	<b>grocery</b>
<b>New Jersey</b>	<b>Momotaro Kitchen</b>
330 W 3rd St., Hoboken NJ 201-643-0020	<b>grocery</b>
<b>New Jersey</b>	<b>Patisserie</b>
200 Avenue J, Teaneck NJ 07670 201-581-4800	<b>Bakery</b>
<b>KARAOKE</b>	
<b>Upper East</b>	<b>Jelly's</b>
1012 Madison Ave., New York, NY 10021 212-737-4800	no charge
<b>Midtown-West</b>	<b>Japan 55</b>
230 5th Ave. 1st fl., Midtown-NYC-Ave 1 212-580-1210	no charge
<b>Midtown-West</b>	<b>Japan 23</b>
990 Madison Ave 24th & 25th Fl. 212-752-2200	no charge
<b>Midtown-West</b>	<b>Japan 38</b>
11 E 57th St., 1st fl., Midtown-NYC 212-987-0800	no charge
<b>Midtown-East</b>	<b>Karaoke Duet 48</b>
Big and new karaoke spot with 100 seats over two floors and professional performances. Complete food and drink service. Open 24 hours. 240 Madison Ave., 1st fl., Midtown-NYC 212-420-1000 choose from Japanese karaoke machine. Giza then download karaoke software 2001-4000. 2 fl. 2nd floor 201-800-02001. www.karokeduet.com	no charge
<b>Midtown-East</b>	<b>Karaoke Top Ten</b>
200 5th Ave., 10th Floor, Empire State Building 212-580-3800	no charge
<b>Chelsea</b>	<b>Karaoke One 91</b>
Multiple-O's 91 offers the unique partying-which-isn't overdone in 7 different rooms and two floors. no right or wrong. Sing what you want, when you want. 100% private rooms. A must for anyone who loves karaoke. 100% private rooms. 2nd floor private rooms. 91st floor private rooms. Specials every weekend. Open 7 days from 5pm to late. Late performers welcome! Call for reservations. 212-620-3227 (ext. 5 & 500) 212-620-3227 (ext. 500)	no charge
<b>Knock Knock</b>	<b>Top Karaoke</b>
26 W 41st St., 20th fl., New York, NY 10018 212-580-1100	no charge
<b>Korea Town</b>	<b>Karaoke Duet 35</b>
127 W 32nd St., 10th fl., New York, NY 10001 212-620-1800	no charge

<b>Korea Town</b>	<b>Tteo Tteo Korean</b>
192 Madison Ave (WTC) bet. 20th & 21st Sts. 212-537-1475	<b>Korean</b>
<b>Korea Town</b>	<b>Tteo Music Studio</b>
3019 1st Ave # 212 (bet. 23rd and 24th Sts.) 212-530-8488	<b>grocery</b>
<b>East Village</b>	<b>Lunch Lounge</b>
917 1st Ave. 1st fl., 1st fl., New York, NY 10010 212-531-2225	<b>grocery</b>
<b>East Village</b>	<b>Flame Room</b>
2107 Broadway, 12th fl., New York, NY 10019 212-531-8540	<b>grocery</b>
<b>East Village</b>	<b>Sing Sing (W. 41)</b>
<b>SING SING</b> <b>KARAEKI</b> <b>PARADISE</b>	An atmospheric restaurant and karaoke establishment in America's 2nd fl. singing after dinner and 15- minute private rooms for karaoke. 15-min private rooms for karaoke. 15-min private rooms for karaoke. 15-min private rooms for karaoke.
<b>East Village</b>	<b>Sing Sing (S. 14th)</b>
<b>SING SING</b> <b>KARAEKI</b> <b>PARADISE</b>	Conveniently located in So Ho, this karaoke bar has karaoke rooms, 15-min drinking areas and 15-min private rooms for karaoke. 15-min private rooms for karaoke.
<b>Lower-Mid</b>	<b>Asia House Bar &amp; Lounge</b>
400 Madison Ave (WTC) bet. 20th & 21st Sts. 212-531-1710	<b>grocery</b>
<b>Lower-Mid</b>	<b>Easy Karaoke Bar</b>
87 Thompson St. 2nd fl., New York, NY 10013 212-964-5495	<b>grocery</b>

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✓ Delivery	✓ Delivery
✓ Takeout	✓ Takeout
✓ Delivery Only	✓ Delivery Only
✓ Reservations	✓ Business Hours

**\$ 325 and below**

### CHINESE

Days - Price	Ivy's Cafe
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery
✓ Delivery Only	✓ Delivery Only
✓ Delivery Only	✓ Delivery Only
✓ Delivery Only	✓ Delivery Only

Days - Price	House Economy
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery
✓ Delivery Only	✓ Delivery Only

Days - Price	Lily's Noodle & Grill
Fri-Sat 11am-10pm Sun 11am-10pm	✓ \$ 115 L
✓ Delivery	✓ Delivery
✓ Delivery Only	✓ Delivery Only

Days - Price	Joe's Shanghai
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Tang's Pavilion
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Wu Long Ye
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Dynasty Song
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Grand Sichuan
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Mee Noodle Shop
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Grand Sichuan
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Empress Szechuan
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Dumpling Man
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Hot Wings
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Asianside
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Big Wing
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Chinese Charter
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Congee Village
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Golden Dumplings
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Jing Hong
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Jack's Spareribs
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Joe's Shanghai
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Lan's Dumpling House
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Modern-Coast
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Pao
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Shang Mei Shk
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Shantou
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Wyn Dong Gok
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Yantai
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Kantong House
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Sam Geng Sen
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Kung Pao Restaurant
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Leiwei
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Woo Jia
Mon-Fri 11am-10pm Sat 11am-10pm	✓ \$ 115 L
Sun 11am-10pm	✓ \$ 115 L
Tues-Mon	✓ \$ 115 L
✓ Delivery	✓ Delivery

Days - Price	Yum Cha


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**Chinese** **Shen Lin Palace**  
180 E 16th St (bet. Lexington & Madison) **212.533.4000**

### KOREAN

**Korean** **Woo Lee Dak**  
140 University Pl (bet. 2nd Avenue & First Ave) **212.582.8200**

### THAI

**Thai** **Kitchen**  
46 Thompson St (bet. Mercer & Spring) **212.724.2800**

### Vietnamese

**Vietnamese** **Le Colonial**  
102 1/2 W 23rd St (bet. 5th & 6th Aves) **212.582.6600**

### Indonesian

**Indonesian** **Java House**  
490 Madison Av (bet. 5th & 6th Sts) **212.582.8711**

### OTHER

**Other** **Baby's Breath**  
242 Lafayette St (bet. 7th & 8th Sts) **212.582.8700**

### Afghan

**Afghan** **Aja Afghan Bistro**  
687 1/2 1st Ave (bet. 6th & 7th Sts) **212.537.0700**

**Chinese** **Asia-Be Cuban**  
229 Madison Ave (bet. 20th & 21st Sts) **212.533.7700**

**Chinese** **Fiesta Asian Cuisine**  
1995 Broadway (bet. 50th & 51st Sts) **212.524.9111**

**\$\$\$\$-\$6 or more**

### CHINESE

**Chinese** **Evergreen**  
102 1/2 10th St (bet. 3rd & Madison Aves) **212.582.1196**

**Chinese** **MF's**  
100 1/2 10th St (bet. 3rd & Madison Aves) **212.582.9991**

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## Grocery & Sake Guide

Contributing editor: Michael S. Kavner. Photos by Michael S. Kavner.

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201 Broadway/Beth El St./W 167 St |  
212-542-4020

#### RHM II (very S. 10th)

2001 Broadway/Beth El St./W 10th St |  
212-542-4802

#### M. S. Market

100-110 West End Ave/Beth El St./W 10th St |  
212-542-4803

#### Katzen's Co., Inc.

2001 Broadway/Beth El St./W 10th St |  
212-542-3801

#### Yogurt

301 W 10th St (bet. Broadway & 6th Avenue) |  
212-542-3401

#### Hei-ki-ku

25 W 10th St (bet. Broadway & 6th Avenue) |  
212-542-3800

#### Woolworth

17 W 10th St (bet. Broadway & 6th Avenue) |  
212-542-3801

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212-542-4802

#### Woolworth

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212-542-4803

#### JRS Mart 3

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212-542-4803

#### Family Mart

2001 Broadway/Beth El St./W 10th St |  
212-542-4804

#### Family Mart, Beth El Village

2001 W 10th St (bet. Broadway & 6th Avenue) |  
212-542-4805

#### Tower Bldg.

1 Family Mart, 2001 W 10th St (bet. Broadway & 6th Avenue) |  
212-542-4806

#### Sunrise Mart

4 W 10th St (bet. Broadway & 6th Avenue) |  
212-542-4840

#### Pearl River Mart

421 Broadway/Beth El St./W 10th St |  
212-542-4808

#### Sunrise Mart, SoHo

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212-542-4808

#### Sojia Mart

51 W 10th St (bet. Broadway & 6th Avenue) |  
212-542-4809

#### Freshly Market

254-256 Greenwich St/W 10th St |  
212-542-4809

#### Hei-ki-ku

10-12 Greenwich St (bet. Broadway & 6th Avenue) |  
212-542-4809

#### Hei-ki-ku

10-12 Greenwich St (bet. Broadway & 6th Avenue) |  
212-542-4809

#### Hei-ki-ku

29-37 10th St (bet. Broadway & 6th Avenue) |  
212-542-4809

### New Albion

56-8 W 10th St/Beth El St./W 10th St |  
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### Sakura-ya

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### BS Standard

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212-542-4801

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212-542-4801

### New Albion

169-171 10th Street/Beth El St./W 10th St |  
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### Family Market

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# THE TOP CHEFS' CHOICE

Morinaga Tofu Puree satisfies professionals' demands and keeps attracting attention in the food industry. In the past, Chopsticks New York featured six experienced chefs who value this product and use it in their inventive dishes.

**VOL. 1  
OCTOBER 1997**

**Susumu Matsukawa**  
It's easy to handle, doesn't have a bitter taste and is good in a variety of dishes. Susumu Matsukawa, the executive chef of Matsukawa-ya, absolutely loves Tofu Puree and incorporates the innovative ingredient into his authentic Japanese dishes.



Matsukawa-ya  
585 River Rd., Englewood, NJ 07632 / 201-546-8450

**VOL. 2  
NOVEMBER 1997**

**Ryoko Kitagawa**, the executive chef of Inagiku in the Windsor Arms Hotel has created many hit menus with Tofu Puree. Hyakka Puree (left) and Doraku Tofu (right) are among them.



Inagiku  
511 E. 42nd St., New York, NY 10017 / 212-935-0440

**VOL. 3  
DECEMBER 1997**

Tofu Puree is often used as a key ingredient in bread. Jun Lin of San Mirony bakes his best selling English Rye Bread every day. "It's softer than regular white bread, but it is firm enough to make sandwich bread and toast."



San Mirony  
2151 Lamont Ave., Fort Lee, NJ 07024 / 201-944-2000

**VOL. 4  
JANUARY 1998**

**Renata Kato**, the executive chef of Cha-An takes advantage of the richness and smoothness of Tofu Puree to create cold and baked desserts. Including ice cream and pound cake. Everybody enjoys the smooth texture without detecting any soy taste.



Cha-An  
230 E. 96th St., New York, NY 10029 / 212-925-0300

**VOL. 5  
FEBRUARY 1998**

The master of French Mediterranean cuisine, Jean-Paul Res of Meli Melo highly appreciates Tofu Puree's health benefits and versatility. He incorporates it into a full course meal, from appetizer and entree to dessert.



Meli Melo  
170 Madison Ave., New York, NY 10016 / 212-680-8881

**VOL. 6  
MARCH 1998**

Tofu Puree works well even in a restaurant. The executive chef of Bonsai, Norio Nomura, makes ground meat and soya formed with the healthy product. Tofu Puree adds richness to baked goods without using so much oil.



Bonsai  
210 8th Ave., New York, NY 10014 / 212-227-7421



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# ABURATORIGAMI (OIL BLOTTING PAPER)

BY NORI NAKAMISHI



In this 'before' picture, you can appreciate how thin and delicate the paper is. It's hard to imagine that this one piece will be enough for your face. However, however, if they have faces big enough for my face!



In this 'after' picture, you may or may not notice how much of it has absorbed. Trust me, you can administer your own forehead's oiltest test when you're done. (Here, the oil is grossly distorted by me.)

The cosmetics industry continues to churn out new ways of improving and maintaining our skin, and more and more we have no idea what we're putting on our faces. Now, not to knock the scientific advancements that make our daily lives easier (or for the technology challenged like me, more convenient) but you need only to look at history to find some ingenious and simple methods of skin maintenance. This month, we focus on the ancient Japanese product, *Aburatorigami*.

*Abura tori-gami*, or 'oil blotting paper' is a very common product to find in my household purse or pocket pocket in Japan, but is still in the beginning stages of catching on in the US. These thin, delicate pieces of paper have an incredible absorbent quality – especially for oil and sweat – and are perfect to soak away any moisture or grease that can run make up or make the skin look unsightly.

*Aburatorigami* was created over a millennium ago when Kyoto, not Tokyo was the capital in Japan.

During this period, from around 794 AD to 1182 AD, very thin gold leaf was being used very heavily to adorn the temples in Kyoto. During the process of beating gold into very thin pieces, the paper used to support the gold was also thinned to an extent that they were incredibly fine. This incidental product was the first version of *Aburatorigami*.

It was almost by accident that it was discovered that this thin paper could absorb oil so easily, but once the rumors spread, *Aburatorigami* caught on and became all the rage for everyone from housewives to Kabuki actors. Kabuki actors, like geishas, were especially grateful to have a product that would help keep their thick make up on for their performances in non-air-conditioned theaters.

Now, I remember as a teenager in New York City how many anti-pimple pads I would use daily, drying out my skin with alcohol based solutions. If only I had known, I would have written to my relatives in Japan and asked for some of these. Using

them now, only for this article of course because my skin is perfect, I couldn't imagine a gentler way of keeping pores from getting clogged with oil and causing these nasty blemishes.

One touch of the delicate *Aburatorigami*, and I could see the difference between the parts of the paper that did and didn't touch my oil. Touching my face, there was also a clear 'before and after' sensation, and my face felt less greasy but soft, and not dried out.

The *Aburatorigami* you see here is by Yujyo which has been manufacturing these fantastic papers since the 1930's. I received my stash as a gift (unrelated to this article), but you'll be able to find it at most Japanese stores, including Akihabara in Edgewater NJ – 20 sheets per packet for about \$4. A definite must have with the summer months ahead.

For more information on the featured product, visit: <http://www.yujyo.co.jp/english/index.html>



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## CONVERSATION WITH SOKE JOHN GAUTHIER

## PLEASURE OF APPRECIATING SUBTLETY AND DEPTH

No drink is more typically Japanese than sake, so it's unusual that one of the world's best-known sake experts is a white guy from Ohio. But over the course of writing three English-language books (as well as two in Japanese) and a newspaper column that ran for eight years, John Gauthier has become internationally recognized for his sake knowledge, even winning the "Accomplished Sake Taster" award three times from Japan's Jujitsu Ninkōsho Kyōto. In New York City to deliver a lecture on sake at Japan Society, he took time out to speak with *Chopsticks* New York about the great love of his life.

**Why sake?**

I guess it's because I find it to be very subtle and very deep. It tastes great, and it smells great, but in a connoisseur's language the subtlety and depth are what I like most. There're all kinds of sake: sweet, dry, they're rich, there's light, there's very aromatic sake, simple sake. They all have their strengths and weaknesses, but what drew me to sake is that compared to other beverages it's much more subtle; there's more balance to it. You taste a sake and put it down and 30 seconds later you taste it again and think, "Wow, it didn't taste like that the first time." Then you taste it again and it's changed a little bit more. The temperature changes it, but it's also a beverage that has depth.

**This is the tenth time you've spoken at Japan Society about sake, here you noticed a change in your audience?**

The audience is much more educated now and people know a lot more about sake than they used to. They used to not know what *ginsu* was; they didn't know that rice milling led to better sake and they didn't know the difference between the grains, but now a lot more people know those things. Most of the audience is non-Japanese, too.

**What sake trends are there in Japan right now?**  
There's always some trend happening and the problem right now is that there're more shallow trends than sake trends and that's unfortunate. But I think

in general sake in Japan is becoming a little more balanced and restrained, a little more gentle. For a while I think people were really liking very low, strong ales and then they started drinking sake like *Mizunara Abura Sōyaku*, which is a very powerful sake, that's unfiltered and unpasteurized. But that's not as popular anymore. I think it's too powerful for most people. I think simple sake is becoming more popular in Japan.

**What do you recommend for Americans drinking sake for the first time?**

To me what's wonderful about sake is that it's almost always fairly priced. There are some exceptions, but if one bottle costs \$10 and one costs \$20 the \$20 bottle will taste better to almost everyone almost all the time. You can't say that about wine, but with sake you can make a decision based on your budget, pay a little more and you'll like it a little better. Or if you can't make up your mind between two sakes then go with the more expensive bottle because it will almost always be better. Also, when you buy a sake, try it at different temperatures. Try it pretty well chilled, try it at close to room temperature and try it also at room temperature. You'll learn a lot more about the sake that way. The third thing I can recommend is to compare sake as much as possible. If you drink at home, try more than one bottle at a time and compare them.

**In your book you say you take notes every time you drink sake.**

Very simple notes: what it smells like, what it reminds me of, what the structure is. I don't have to write a lot, but the act of writing something down crystallizes your feelings and thoughts about it and makes it easier to remember. If you want to learn about sake, then take notes. You don't have to study, and they don't have to be long, but they help crystallize what you're thinking about it.

**What kind of sake do you personally like to drink?**

I guess I drink a lot at home, and when I do that I like



different styles. But what's important to remember is that what I'm drinking now is different from what I was drinking three to five years before, which is different from what I was drinking there to five years before that. Everyone has their evolution. When I first started drinking sake, for almost seven years I drank only *ginjo* and I drank nothing *wonn*. I was a sake snob, but now, maybe because I'm older and more aware, I like *wonn* sake quite a bit when I'm at home. I also like the less aromatic, more refined sake.

I want to add, that the most important thing you can do if you want to learn about sake is to try the widest range of sakes possible. It's good to find one you like, but if you really want to learn about it, buy a different brand every time, try it, taste it, take notes on it and your preferences are really going to become clear. I think that's the best advice I can give.

- John Gauthier's *saké* website in the US:

  1. *The Sake Handbook*
  2. *The Sake Companion: A Connoisseur's Guide*
  3. *Sake Pure & Simple*

John Gauthier's *Mama Peja*  
[www.sake-world.com](http://www.sake-world.com)



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### A Shochu Moment with Kyoya

- Nagasaki's Oldest Shochu Distillery -  
Vol. 8 Kappa no Sazae-mixu

Authentic shochu is distilled only once - which is rare in the world therefore the flavor of new material can be clearly identified. Kappa no Sazae-mixu is made from sweet potato and rice malt with the scent of citrus and the flavor of nuts. You can savor the sweet taste of popular sweet potato as well. If it is used for cocktail base, its unique taste and flavor will produce an unexpected impression. The taste will be dull and flat with regular, but with authentic shochu, you can enjoy the moderation and dimension taste of cocktail. The HNY (high-moderation) dessert Flying Kappa cocktail with pomegranate juice and sweet sparkling wine, is a great temptation and lured in the burning bubble. - Nagoya Matsunaga

**Flying Kappa Recipe**

2 oz. Kappa no Sazae-mixu  
1 oz. Yuzu juice  
1/2 oz. Lemon juice  
3/4 oz. Nagasaki's famous sweet wine  
Lemon Wedge

Cold shochu and soda over ice  
Stirred with chilled champagne flute  
Top with moscato wine and gently stir

**Information**

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# Gourmands' Choice Goes Toward SUNTORY's KUROMARU



SUNTORY's *Kuromaru*, an unusually refreshing potato-based shochu, has become a common sight in Japanese restaurants throughout the city.

**Sushidien** in midtown New York has seen the growth of *Kuromaru's* popularity first hand since its release.

**How do you explain the drink *Kuromaru* to your non-Japanese customers?**

**Mrs. Ogawa (Urasenri Wadensui)** Most of the non-Japanese customers we get on the second floor, which is a reservation-only zashiki, is private space with various nationalities are people who are already familiar with the Japanese custom. These customers already know *Kuromaru*, so there really isn't much explaining to do.

**Mrs. Miyagi (Downstairs Wadensui)** Downtown is a more casual atmosphere, but we hardly have *Kuromaru* beginners over down here. Since it has a clean taste for a potato-based shochu and goes with sushi, our sushi chefs like *Kuromaru* a lot, so I see them recommending it to customers.

arts at times.

**Do you see the effects of shochu boom in Japan in your restaurant?**

**Mrs. Ogawa** We do have more customers ordering shochu now. Sake was the more popular drink a while back, but in the last few years it seems like shochu took its place.

**Mrs. Saito (Urasenri Wadensui)** Our customers have actually become more informed than us about shochu since the boom. They know how they like their shochu, and we learn a lot from them. Most people that order shochu are set in their ways of enjoying it.

**How are some of the ways your customers like to drink *Kuromaru*?**

**Mrs. Ogawa** Most of our customers order it on the rocks. Then sours (mixed with hot water) is the second popular way. Until a while ago, people used to put wasabi (padded plant) or lemon in the beverage. But these days, almost all of our customers seem to prefer the taste of *Kuromaru* itself.



"Kingsyo" is an unique way of drinking shochu. The shiso leaf gives a fresh-basil-like essence while the red pepper adds a touch of spiciness.



The atmosphere in Sushidien varies depending on when it opens. Above, there is a more Japanese feel; open, airy, airy.

**Zashiki**, Japanese-style private dinner room, combines quietness where they are free to enjoy *Kuromaru* on their own.

**Sushidien**  
(Midtown Avenue)  
14 E. 48th St.,  
(bet. Madison & 5th Aves.)  
New York, NY 10017  
TEL: 212-254-2590  
[www.sushidien.com](http://www.sushidien.com)

**Mr. Saito** Sometimes we mix it with milk. It's smooth, but seriously very good. It has a beautiful color, and it's easy on the hangover.

**Mrs. Ogawa** Mixing it with Daiginjo sake is a quite common way as well. We have people requesting cucumbers to be mixed in, too. Some like to have the cucumbers finely shredded, and some like it just sliced normally. Some even indicate how many slices they want in their shochu, too.

**Mrs. Saito** "Kingsyo" (gold fish) is also pretty popular. This is a mixture of shochu and tabasco sauce (red pepper). It's called Kingsyo because when it's mixed with shochu, it looks like a gold fish, and is quite beautiful. The first sip is not spicy at all, but it gradually gets spicier.

**Mrs. Miyagi** Generally, we get lots of business men here who come in groups that order it by the bottle. That way, you can personalize the drink yourself, so it's convenient.

## SHOCHU TIDBITS

Shochu is largely undergoing two different groups: Karuizawa and Gionmae, based on its distillation methods. Akita Shochu goes through a multi-step distillation process with alcohol by volume less than 36%. It is usually made with barley, sour, or ricegrain. This type of shochu is closer to pure alcohol with a very strong taste. Because it has no strong smell, in other words, it is favorable to use for cocktails.



**Kuromaru**

Sweet potato shochu with mild and brilliant depth and clean finish.  
Sweet Potato Shochu 35% alc./vol.



**Kogochi no Mai**

From Takachiho-brew, the flavor of Japanese cogi and rice. Enjoy the rich and refined taste of distilled rice.  
Sugoi-Awa Shochu 35% alc./vol.



**Yutaro**

Smooth and mellow. The best and brightest barley shochu from Kogochi no Mai.  
Sugoi-Awa Shochu 35% alc./vol.

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Japan's oldest liqueur

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Catered by Minamoto Trading Co., CO

# Ryo: A Sake Ready to Cool Things Down



As we move into spring, Mrs. Jin, one half of the couple who owns **Jin Restaurant**, looks forward to customers returning after the long cold winter. Warmer weather not only brings her customers out of hibernation, but it also has them looking for a way to cool down. Relief from the heat can be provided by cold sake, and Chiyomusubi Ryo-Juunmai Gohjo fits the bill perfectly.

This is because the Chinese character for "ryo" literally means "cool," and its sleekly designed triangular shaped light blue bottle is popular among customers. "Some people buy the sake just so they can take the bottle home," says Mrs. Jin. Ryo has been described as a light and smooth sake, but it actually has a distinctive slightly bitter taste. Because of this bitterness, it goes well with spicy dishes as it serves to take the edge off of them.

In order to demonstrate this Mrs. Jin brought out some customer favorites, all of which had a kick to them. First was the popular appetizer *Fellowship Jalapeño*, with yellowish jalapeños sliced pepper thin with a pepper on top and cilantro on the side. Though the dish's name was intimidating, in reality it was not that bad and sips of sake in between bites certainly helped...

Two of the restaurant's best selling main dishes are creative sushi called *Holmono* and *Tuna Amazing*. True to its name, the former unused looking like it was about to erupt! It consists of eel, white tuna, wakame, tobiko, scallions and deep fried onions on the side, and is dressed in a mix of several sauces including chili sauce. However, Ryo's smoothness was a great counter to the *Holmono*'s spice and seemed to wash it away.

As one would guess, *Tuna Amazing* is composed of three types of tuna: spicy tuna, white tuna tempura and black pepper tuna. In addition, the dish includes avocado and scallops and is covered with a mayo-based sauce. Once again, the spiciness was in full form but not overpowering thanks to the presence of the Ryo. This easy to drink sake was a welcome comfort to tugging lips.



As Jin Restaurant is located on the Lower East Side, Mrs. Jin describes her customers as being "very educated regarding what they want to eat and drink, but also having an adventurous spirit

when it comes to trying new things."

The restaurant opened in October of 2006 and seats 25. Mrs. Jin's husband studied interior design, and his decorating sense is seen in the exposed brick walls, bamboo floor and bamboo vertical posts and stylish bar adorning the restaurant. Says Mrs. Jin, "We want customers to be able to relax and enjoy themselves for a nice, leisurely meal accompanied by sake, and this is something I think our intimate space provides."



With its bitter and sharp taste, Ryo neutralizes jalapeño's spiciness. This sake goes perfectly with *Holmono* and *Tuna Amazing* (back).



As time passes and Ryo warms up, the sake becomes a different issue. Neutralized jalapeño's depth of flavor goes well with this change.



**Jin Restaurant**  
265 Broadway St.  
(bet. Orchard & Ludlow Sts.)  
New York, NY 10007  
TEL: 212-529-8889

Distributed by JFC International, Inc. TEL: 718-456-8805

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788-0006 岐阜県岐阜市太田町11  
TEL: 052-42-3314 Fax: 052-42-3315 [www.chiyomusubi.jp/index02.htm](http://www.chiyomusubi.jp/index02.htm)

# WORDS FROM THE HEART FOR DASSAI 23

7

As one of the highest quality sakes in Japan, Dassai 23 has earned legions of fans since its introduction to the US. Here is what they have to say.

## FINDING DASSAI 23 IN AN UNLIKELY LOCATION

### SAKE COMES TO GRAND CENTRAL STN.

The Grand Central Oyster Bar is located on the lower level of New York City's Grand Central Station. It opened in 1913, the same year the station opened to the public, and has stayed in business ever since, a slice of old New York that's one part Damon Albarn and one part *Corner Gas*. Handsvell: It's also the last place you'd expect to find a premium sake like *Dassai 23*.

"It's got a medium body with a nice dry finish," says Mike Garvey, who's been the general manager of the Oyster Bar for the last twelve years. "There's a perception of dryness, but at the same time there's a fruit ester ester that gives it a sweetness."

How did Dassai 23 arrive in such an unlikely location? "Our beverage list is always in transition," Garvey says. "When I took over the wine list we had Chardonnay, Sauvignon Blanc and some sparkling wines and that was the whole white side of the menu. So we created a reserve list for the higher end wines and that gave us room to add things like Bourbons and sake."

The wine list still features over 30 Chardonnays and more than 15 Sauvignon Blancs but it now

includes White Peaches, a good selection of Rieslings, several sherries, ports and two sakes including Dassai 23. "There's a lot of great sake out there, but Dassai 23 fits several categories we wanted to fill. In fact, it really stood out. It was a medium bodied sake that's got a dry edge that plays nicely with crab."

### SAKE MEETS AMERICAN SEAFOOD

Sake is a familiar complement to Japanese sushi, but would more rustic American seafood be a good match? "Grilled fish goes well with it," Garvey says. "But something that has a little fat on it or what really does it for me: Bubblicious is a nice match, or some larger Soles."

And, of course, rawysters are a natural match with Dassai 23. But which ones? "Well I like West Coast oysters, Kinsuke oysters, Fatty Bay," says Garvey. "In general the West Coast oysters are creamier and sweater and East Coast oysters are bolder and flesher."

### OLD NEW YORK MEETS PREMIUM SAKE

With its vaulted tile ceilings and dark wood panels, the Grand Central Oyster Bar seems an unlikely match for the crisp taste of Dassai 23 and it's been an educational process for the customers. "We think we're a good education because of all our offerings by the glass. 12 years ago we didn't think there was a market for sake, but we want to grow up with the American palate," Garvey says.

"At first the general reaction was, 'Huh?' from customers and the staff! But sake is great with oysters. Today we have an appetizer with sake and wabata rice on a clam, and it sells really well!"



General Manager, Mike Garvey, has been offering Dassai 23 to his customers for almost five years.

Dassai 23 has been on the wine list for over a year now, but who drinks it? "I think it requires someone who has a basic knowledge of sake," Garvey says. "They'll appreciate it more. You're not going to give it to someone drinking Yellow Tail. You don't give them an '82 Margaux. And you don't give them Dassai 23."

The Grand Central Oyster Bar recently opened another location in Aki Shinagawa, Tokyo and although it's smaller, it has enthusiastically received the Grand Central Oyster Bar in New York City down to every last detail!

### The Grand Central Oyster Bar

Grand Central Station  
New York, NY 10167  
TEL: 212-488-6600 | [www.oysterbar.com](http://www.oysterbar.com)



Dassai 23 (Niboshi Junmai Daiginjo)

Made from rice milled down to its core until only 20% of the original remains. This is the highest degree of milling for commercial sake in the world. It is a sake that is the epitome of refined elegance, subtle, delicate flavors and aromas.



Dassai 23 is a perfect complement to Black Cod after dinner at Blackfish.

# LIFESTYLE

**FOCUS: BEAUTY & HEALTH**

NEGATIVE ION HAVEN IN MIDTOWN MANHATTAN (SALON VIJIN)

**ASK THE BEAUTY GURU VOL.4**

HARUMI MORITSUGU OF ARTE SALON

**JAPANESE LESSON #7**

"GENKI DESU" -ADJECTIVES 2: "NA-ADJECTIVES"-

**WHAT'S ON EARTH?**

KODOMO NO HI

**LISTINGS**

BEAUTY / HEALTH / SHOP / SCHOOL



# THE NEGATIVE ION HAVEN IN MIDTOWN MANHATTAN

**S**alon Vijn in the concourse level of Rockefeller Plaza is probably the only beauty salon in the world that has completely dedicated itself to negative ion concept using negative ion water, products, and treatments. All the water, including drinking water, as well as the air purifier, hair products and professional tools such as hair dryers are sonic at this salon. But for most of you that's leading this, you may know the term "negative ion" from chemistry classes very back when, while only a big question mark pops in your head at best. To briefly explain, negative ion water, or ionized water are smaller water molecules, roughly 1/1000 the size of a regular water molecule, that are negatively charged. The reason these particles are thought to be good for the body is that negative ions can neutralize the oxidation that occurs in the body as the body produces energy. Some believe that oxidation of the body is directly linked to various diseases. However, because of the sheer size of these negative ions, these molecules can reach deep within the body and neutralize as well as hydrate the body and hair from the core.

I must say I was wary of this concept at first. I had encountered a number of people who had sworn by negative ions in the past, but frankly, it never sparked my interest; that is, until I recently experienced it myself. The experience I had at Salon Vijn changed my perspective altogether. So how did Salon Vijn come about using negative ions anyway? It all started when the salon owner, Mr. Atsushi Minamide started experiencing health problems seven years ago. In his case, it was unpredictable fatigue to an extent he had trouble standing on his feet. Rest had started from drinking ionized water, 3 liters of it a day! After about a month, he realized he was not experiencing the fatigue anymore. This started his personal journey towards healthy living with negative ions. As Atsushi explained this to me, he allowed me to try this ionized drinking water for myself. To my surprise, the water had no coarseness whatsoever, and felt as though it was seeping directly into my cells like water getting absorbed by

soil. But then came the next treat, the negative ion hair treatment.

First my hair was sprayed with negative ion water that came out of a showerhead called CERA, a specialized shower-head that contains two types of ceramic balls that releases far-infrared rays, breaking up the water molecules to create the negative ions. Then a small amount of ionic lotion was put in my hair, which was then wrapped up into a bundle, and placed in ionic steamer that filled up like a balloon system with many ionic particles filled it. After my hair was rinsed, the effect was immediately noticeable. Not only was my hair softer, it had a completely different glow to it. What was most surprising was that my naturally curly hair which usually takes hours of blow drying to straighten became completely straight after a few minutes of blow drying, and the ionic blow dryer delivered heat to the hair shaft to restore moisture balance and seal the cuticles. It made it soft, smooth, radiant, and bouncy.

Needless to say, after this, I was hooked. I took home the CERA showerhead for a trial at Salon Vijn is currently offering customers to try it out for a week. Minami says, out of more than 100 that have gone home with customers so far, none has come back. They have all been bought, in some instances the next day, and I can understand why. Since using the showerhead, I have noticed that my skin is a lot softer, almost to the point where I do not need any lotion. I have even tried it on my car that had danduff! I just could not get rid of. But after one shower with CERA, Voila! Fluffy coat, and no more danduff! Amazing!! After all, our pets deserve what's good for them, too. The only problem is...you might have to ship out the \$250 to keep the CERA showerhead, and that cute little dress I was eyeing will have to wait! (Not bad price for an everlasting product, though!)

— Reported by Adya Robinson

**Salon Vijn**  
101 Rockefeller Plaza, 20th Floor, New York, NY 10020  
Tel: 212-481-0048; [www.salonvijn.com](http://www.salonvijn.com)



The ergonomic blue showerhead head can remain in tact. Unlike other sonic water showerheads there is no need of replacing the stones every few months, saving you over \$100 dollars a year. The one-through body available in three colors can also add a unique touch to your bathroom decor.

\*Salon Vijn offers one week free trial of CERA shower head. Call for details. (Keep in mind \$250.00 deposit, transfer, and breakage included).



The shower head has 4 modes: (top right) massage (top left) ionizer (bottom left).



1. Terry washing shell in this salon uses the CERA showerhead. The gentle massage and the ionic water that immediately hydrates your entire body makes it virtually impossible to stay awake for the process. 2. My warmly curly hair just after a few strokes with the sonic blue dryer and comb. Notice the client! 3. The author used her feline friend on him too. My cat didn't complain once while I washed him. And this guy is definitely soft and salty.

# RELAX WHILE ENJOYING THE BENEFITS OF SCALP TREATMENT

— ARTE SALON

*Hiroshi Moritaga, a hairstylist at Arte Salon, tells us about the unique Japanese hair straightening perm. She also gives details on the newly-introduced scalp treatment — a relaxing treat for both men and women.*

**Q: What are the differences between Japanese and American hair styles and trends?**

A: In general, American's hair is very fine, so they don't like their hair to be too flat. Americans like volume. However, Japanese hair is a lot thicker and fuller, so they usually ask for less volume. American's hair is quite dry and gets damaged easily, so we recommend hair repair treatments. American's hair has a certain "look" to it, so when we do hair treatments, we have to leave them on twice as long as on Japanese customers.

**Q: What are your specialties?**

A: I do cut, coloring, styling etc. But recently I am focusing more on scalp treatment and Japanese straight perm. It's mostly Americans that get the Japanese straight perm. I use special hair treatments while doing the Japanese straight perm.

**Q: What is the difference between a regular straight perm and a Japanese straight perm?**

A: With a Japanese straight perm, once you have straight perm'd your hair, it is forever straight. That part of your hair won't go back to being curly again. But American salons use a different type of "relaxer" for your hair and the waves or curls come back in two to three months. For a Japanese straight perm, we use eight different types of hair treatments that have collagen and keratin in them. We also take special care to not damage the customer's hair, so the whole process takes about seven hours. We do not do the Japanese straight perm on customers who have recently bleached their hair because it will damage it. But we can do it on customers who have had their hair colored.

In addition, you have to maintain on your Japanese

straight perm. Otherwise, the new hair growing out will be curly and the rest of your hair will be straight. You need to maintain it about once every eight months. However, if you get a regular straight perm by using a "relaxer," then you have to do inventance a lot more often.

**Q: What are some styling tips or products one could try at home?**

A: We use Klorane products. Klorane products are also very popular in Japan right now. Klorane makes a variety of products, depending on hair type, including volumizing shampoo and hair repair treatments.

**Q: Tell us more about the scalp treatment.**

A: We started the scalp treatment in February. This treatment is ideal for people who want more volume or are concerned with hair thinning, thickness, redness, dandruff. When the scalp is dry, it's easy to get dandruff. After you get the scalp treatment, dandruff is not as apparent 4-5 days later. So there are actual visible results. When the hair follicles are

clogged, shampoo alone cannot unclog them. So we use special oils and shampoos to cleanse the follicles on the scalp. Normally, there are about five hairs from each hair follicle. But if the hair follicles are clogged, then only 2-3 hairs will grow. So it's important to cleanse the hair follicles regularly. Also, getting scalp treatment improves microcirculation, which can improve your skin condition. Ideally, we recommend the head scalp treatment once a month because it has so many benefits.



Hiroshi shows us one of many products from Klorane, a popular hair-care line which suits the needs of both Japanese and Americans.

**Multi-step service!**

Receive 10% off multi-treatment until the end of May!





## Beauty Guide

### HAIR SALON

**Upper East Side:** **Rock Creek II**  
201 Lexington Ave (btw 88th & 89th) F 1100  
(212) 620-2600 M 1000

**Rittenhouse Square:**  
104 Rittenhouse Sq (bet 16th & 17th Sts) F 1100  
(212) 545-2200

**SoHo/Loisaida:** **Machi**  
100 Mercer St (bet 3rd & 4th Aves) F 1100  
(212) 965-2200

**Upper East Side:** **Midori**  
100 E 78th St (bet 2nd & 3rd Aves) F 1100  
(212) 737-2200

**Midtown Salons/Gallery:**  
100 E 57th St (bet 5th & 6th Aves) F 1100  
(212) 620-2600

**Tosaku Shinsa Hair Salon:**  
A slender Japanese-style hair salon. The staff is very popular (regulars include fashion editor Anna Wintour). The salon is known for its traditional Japanese treatments (shiroi, shiroi).

171 E 57th St (bet 3rd & 4th Aves) F 1100  
(212) 529-8800

**Midtown West:** **Magin New York**  
100 5th Ave (bet 20th & 21st Sts) F 1100  
(212) 960-3200

**Midtown West:** **Mizue**  
101 W 57th St (bet 5th & 6th Aves) F 1100  
(212) 580-5200

**Midtown West:** **SALON VUJIN**  
A Japanese-style hair salon specializing in straightening and perming (prices range from \$80 to \$150). It's known for its color-wash coloring and cuts for the Japanese community.

101 Madison Ave (bet 20th & 21st Sts) F 1100  
(212) 580-2200

**Broadway/Fifth:** **Wave 59**  
1000 Broadway (bet 50th & 51st Sts) F 1100  
(212) 580-2200

**Chinatown:** **Ching's**  
100 Bowery (bet 2nd & 3rd Sts) F 1100  
(212) 960-2200

**House Salons:**  
located at the Leonard Daniels Building (10th floor), this is a haven for Japanese. It offers a variety of services, including haircuts and facial treatments for men.

1000 Avenue of the Americas (bet 39th & 40th Sts) F 1100  
(212) 580-2200

**Midtown East:** **Eg International**  
60 Madison Ave (bet 20th & 21st Sts) F 1100  
(212) 580-2200

**Midtown East:** **Hair Works Masters**  
100 5th Ave (bet 20th & Lexington Ave) F 1100  
(212) 580-2200

**Chinatown:** **Heidi Creme Masters**  
256 W 18th St (bet 1st & 2nd Aves) F 1100  
(212) 260-2710

**Heidi Creme I:**  
We provide gentle hair services, including specialty Japanese treatments and new chemical processes. Our gift boutique offers a collection of costume jewelry and accessories.

C U M M I N E  
2nd Flr, 1st Bldg F 1100

**Heidi Creme II:**  
190 Grand Street  
Milk Street, Boston  
Phone: 718-384-7413  
www.comesthetics.com

**Heidi Creme III:**  
100 Bowery (bet 2nd & 3rd Sts) F 1100  
(212) 580-2200

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## Japanese Lesson #7

[Adjective] けんきです。

**Genki desu.**

— adjectives 2: “な” adjectives —

Last month, you learned how to use い-adjectives. **Otaku desu** (It's delicious), **yeso desu** (It's impressive), **atama desu** (It's hot)—how many do you remember? In this lesson, you will learn about another type of adjective—the **な**-adjective, the adjective that ends with a “な” sound. Here are a couple of commonly used **な**-adjectives:

genki-na fine, vigorous, lively  
benri-na convenient  
fukinna inconvenient  
shizuka-na quiet, serene  
mugyaku-na busy, lively  
yameru-na tiresome  
kirei-na beautiful, clean

Look at the following sentences carefully and think about the difference.

- 1a. **Central Park wa kirei desu.**  
(Central Park is beautiful.)
- 1b. **Central Park wa kireina kouen desu.**  
(Central Park is a beautiful park.)
- 2a. **Central Park wa benri desu.**  
(Central Park is famous.)
- 2b. **Central Park wa yameteba kouen desu.**  
(Central Park is a famous park.)
- 3a. **Central Park wa shizuka desu.**  
(Central Park is quiet.)
- 3b. **Central Park wa shizuka na kouen desu.**  
(Central Park is a quiet park.)

You might notice that “**な**” is dropped in 1a, 2a and 3a but is kept in 1b, 2b and 3b. When a **な**-adjective is used to modify a noun (in this case, to modify “**kouen**”), we keep “**な**”.

Now, let's practice both **na** adjectives and **ni**-adjectives in conversation.

Smith: Konnachau, Tanaka-san. **On-geneki desu ka.**

Tanaka: Hai, **genki desu.** Arigatou genki-nara

Smith: san wa **genki desu ka?**

(I'm fine. Thank you. How are you, Mr. Smith?)

Smith: **Genki desu.** Tanaka-san, ashita, lunch

wa ikaga desu ka?

(I'm fine. How about having lunch tomorrow, Mr. Tanaka?)

Tanaka: **It desu ne.** (Sounds good.)

Smith: **RESTAURANT JAPAN** wa ikaga desu ka.

(How about going to RESTAURANT JAPAN?)

Tanaka: **RESTAURANT JAPAN** wa **shizuka-na**

restaurant desu. **It desu ne.**

(RESTAURANT JAPAN is a quiet restaurant. I think it's fine.)

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## Japanese Book Ranking

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# WHAT IS HIDDEN BEHIND HUMAN BEHAVIOR...

### HARDCOVER TOP 5 IN JAPAN (4/7-13)

Book title	Author	Publisher
1. <i>B-gata Jibun no Setsunesho</i>	Jenova Jenova	Bungeisho
2. <i>Inochi no Hsu</i>	Ryoushi Gokase	Koutoku no Kagaku
3. <i>Sessatsu Torihaku Sensou I</i>	Hiro Arikawa	Aeon Media Works
4. <i>Maez Teikasa Shashin-sho</i>	N/A	Kobunken no Teikasei
5. <i>Golden Slumber: A Memory</i>	Kotaro Isaka	Shinsousha

### THE MONTHLY PICK



**B-GATA JIBUN NO SETSUNESHO**  
It is often described that a person of blood type-B is selfish and uninterested, but many of the blood type-B people are misunderstood. This education book about people with blood type-B originally explores why they behave the way they do. It is not only useful for blood type-B people to understand themselves but also helpful for non-blood type-B people to decipher their mysterious attitude. (Rinko Aki)

### PAPERBACK TOP 5 IN JAPAN (4/7-13)

Book title	Author	Publisher
1. <i>Shingen no Yume</i>	Yasuhiko Saito	Futaba Bunko
2. <i>Shindo Zensho</i>	Atsuo Nakagawa	Azabu Bunko
3. <i>Taibatsu Mennou</i>	Kaoru Kannoza	Hayakawa Shoten
4. <i>Taigunre</i>	Akioko Nagoya	Gentosha
5. <i>Shingami no Seido</i>	Kotaro Isaka	Bungei Shunju

### THE MONTHLY PICK



**SHINDO ZENSHO**  
An administrative director of the Miyazaki Police Department disappeared one day before "The Great Hanshin-Awaji Earthquake." This shake up the detective officers in the police department since he leaves no leads about internal affairs. Shindo Zensho, written by Kenzo Itoh, depicts the corruption of the system as well as violent scenes by depicting human psychology along with the Earthquakes. (Rinko Aki)

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### "Tough Girls" Collection



**"Candy"**  
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A team of sex, drugs and rock n' roll that agree to be a mission China and never seen before.



**"Beijing Doll"**  
by Chen-Jie  
Tokyo heads to the red-light Beijing where a different generation comes together for lots of self-expression, passion and music.



**"Tough Girls"**  
by Shoko Terada  
The shocking member of Japanese Group Tokyo who grew up the rougher of a punkish girl.

**"Gentle, Hard, Strange, Star: A Woman, Sex, and Morality in Modern Japan"**  
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# What on Earth?

# 子供の日

# KODOMO NO HI

**O**n May 5th, many people in Mexico and the U.S. celebrate Cinco de Mayo, but in Japan they celebrate *Kodomo no Hi* (Children's Day). This day was established as a national holiday in 1948, although we had been celebrating this day for over 1200 years.

Originally, it was called *Tango no Sekku* and was celebrated on the fifth day of the fifth month in the lunar calendar (the Chinese calendar). In traditional Chinese culture, the fifth month was said to be a month for purification, and many rites that were believed to drive away evil spirits were performed. For example, Chinese people gathered wild herbs, including *shoubu* (mtn. mint). When this tradition came to Japan, it was transformed into the custom of arranging *shoubu* and bathing in a *shoubu* bath.

When the samurai class became empowered, Japanese people added another concept to this tradition. Since the word *shoubu* shares the same sound with a word meaning "respect Bushido (Samurai ethic)," people started decorating with warrior dolls and ornaments of *yoroi* and *kebuto* (armor and helmets) in the hope

that their boys would grow strong and brave. As this implies, *Tango no Sekku* was originally Boys' Day, not Children's Day.

The most characteristic element of *Kodomo no Hi* is the flying *koinobori* (carp-shaped flags). The custom began in the Edo period in Japan. *Koinobori* symbolizes a carp swimming up a waterfall, and this signifies the people's wish that their boys become tough. At first, people used carp made of paper, but these days they use kite-like carp made of cloth. People commonly fly black, red, and blue *koinobori* as well as five-colored flags.

As Japan started using the Gregorian calendar, people switched *Tango no Sekku* to May 5th in the Gregorian calendar. The Japanese government declared this day *Kodomo no Hi* in 1948, and they stated that *Kodomo no Hi* is a day to set a high value on children's personalities, to plan for their future happiness, and to appreciate their mothers. It also then became a day for both boys and girls.

Besides flying *koinobori* and making *samurai* dolls and armor, people eat *ohnaki* (rice cakes wrapped in leaves) and *kashiwa-mochi* (rice cakes filled with red bean paste) on this day. Also, some people still keep the custom of arranging *shoubu*, bathing in a *shoubu* bath, and drinking *shoubu* liquor for purification and driving evil spirits away.

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## TRAVEL

TOKAIDO – THE PASSAGE LINKING TOKYO AND KYOTO

## ENTERTAINMENT REPORT: FILM

SENKYO (CAMPAIGN): INITIATION OF A MIDDLE-AGED MAN

## CALENDAR

EXHIBITION

PERFORMANCE

LECTURE / FORUM / FILM / FESTIVAL

EVENTS

HAPPENINGS



# TOKAIDO – THE PASSAGE LINKING TOKYO AND KYOTO



Nihonbashi (Japan Bridge), the very center of downtown Tokyo, was where the Tokaido started.

Like telegraph roads and mail routes in the United States, Japanese public transportation systems started in the same way. Follow the passage to find the Japanese tradition's now and then.

Back in the day before the modern transportation system was established in human society, people in Japan, just like in the rest of the world, were traveling only on foot or horses. Over the course of traveling traffic between major cities in the country, Japan established five major passages known as *gojōdo* (five roads). Along the passages are the birthplace of many communities that facilitated travel-related businesses and functions, and a lot of them still remain to this day.

The most prominent among gojōdo is Tokaido, which was established in the passage between Ryōto, the imperial capital and Edo, today's Tokyo, where the Tokugawa Shogunate settled down and ruled Japan in 1603. Although the shogun was the actual ruler, Ryōto was still the official capital because the shogun

never resided. For the thorough unification and rule over the entire Japan, the Shogun, Tokugawa, had frequent visit and gifts to Kyoto to avoid offending the imperial family and was very careful of potential power growth among other regions. Therefore, he facilitated the main route to Kyoto, which became Tokaido.

The Edo Period witnessed the blossoming of the civil culture throughout the Edo Period (1603 – 1868), the merchant class, the lowest class in the Japanese society back then, prospered, and that became the momentum of the cultural blossoming. Travel became very popular among civilians, and the number of travelers increased dramatically along five routes. However, under the strict travel control of the Shogun, travelers were required to carry travel permits, which were issued only for particular purposes of travel. Most civilian travelers on the Tokaido were peddler travelers because it was the easiest way to get the permit. The frequent traffic of civilians between the old and new capitals became the main-

stay of Japanese cultural development nationwide. The Tokaido, literally translated as the eastern ocean passage, was the busiest among the five main passages in the country because it links the shogunate and imperial capitals. The Shogun facilitated this main artery on path with 53 stations to overlook the regions along the Tokaido, and these stations were called *shukaku*. Travelers had to go through the stations and sometimes through an official inspection. The majority of travelers were messengers who relayed a message or a delivery and traversed the 390.7 miles of the passage in around 96 days.

At each *shukaku*, the Shogun regulated all the business along the Tokaido to maintain social stability and his power throughout the country. Along the Tokaido, each *shukaku* accommodated government offices, lounges, restaurants, snack booths, bars and other services for travelers. Some of these facilities still remain today with the same function.

## TOKAIDO, THE COURIER DEPOT

Courier service is one of the top three functions at each station. Couriers would travel to deliver mail, commodities, and important documents from Edo to Kyoto and vice versa all the time. Rayōdo was where couriers and horses for package delivery were standing by, and sometimes there were two major ones in one station, so that each team took turns in every half month. Under the law, a station along the Tokaido was allowed up to 100 couriers and 100 horses per day.



Illustration: a post office in a busy day of a relay station

# TOKAIDO NOW AND THEN

## THE TOKAIDO TODAY

Shinkansen, the Japanese bullet train, is one of the most popular among travelers to Japan, and the first line that was opened in 1964 is called Tokaido Shinkansen, linking Tokyo and Shin-Osaka (then Edo) just as the Tokaido passage does. This also signifies the importance of this passage connecting two major cities of Japan that spans over the centuries, serving as a commercial, economic, and social network.



## THE NATIONAL ROUTE 1

Enough to compare, the national roads are all numbered just like the interstates in the United States. The Japan's National Route 1 starts in Chuo-ku (the central ward) of Tokyo to Osaka. This 511.4 km long route runs along the original Tokaido, and the starting point of the Route 1 is very close to where Nihon-Bashi Bridge (Japan Bridge), where the Tokaido started was. The Shogun extended the Tokaido on to Osaka in 1619 and the end of the National Route 1 is where the extended route known as Kyo-Kaido ends.

## HOSHIBA'S TRAVEL PRINT

In 1832, Hoshiba, one of the most famous Japanese print masters from the 19th century traveled along the Tokaido, accompanying an official delegation of the Shogun traveling to the imperial court in Kyoto. Hoshiba drew each station and scenic views along the passage. At his return to Edo, he presented his artworks to his

trip as a series of prints. This is the world famous "Fifty-Three Stations of the Tokaido." His detailed descriptions in the prints describe people's lives and traditional culture from the Edo period.



Yaya-in was the only business licensed to send couriers for delivering official government packages and mail. Once received, all the packages and documents were thoroughly inspected for any small dangers, smokes, and tips. Therefore, they were trained as very careful professionals and the management staff received full trust from the authorities, and the managing person of Yaya-in was often one of the leaders of the neighborhood.

## SECOND, THE INSPECTION CHECKPOINTS

The Shogun's control over the passages was thorough and strict to protect the Edo area where he established his power. Accordingly, there was a strict inspection of all travelers at the entrance gate of each station, which was called *satsuma*. It was almost like today's international border inspection, where each traveler was asked to present the travel permit, the destination and the purpose of the travel.

To keep his territory from being attacked, the Shogun was holding hostage family members of always powerful regional warlords in Edo, so that they wouldn't attack his castle. Therefore, selective inspection was to identify everybody passing through, and Hakone, one of the most popular tourist destinations near Tokyo was one of the four strictest checkpoints around Edo. Someone breaking through the check-

points would be sentenced to capital punishment.

## HATAGO, TRAVELERS' INNS

The word "hatago" originally meant the basket of grass for horses, then the basket that travelers carried load in. By the time the passages were developed, *hatago* came to accommodation facilities. The number of *hatago* varied from station to station, but the largest number of *hatago* recorded was 248 in Myōjō-ji, known as Atsuta of today's central Nagoya City.

They were watching single travelers coming to *Atago*, because many criminals traveling the passage were usually alone. Therefore, *Atago* was required to report single travelers to the authorities for competitive business among *Atago*s in the same station, hostellers were often hired by a *Atago* to attract customers.

## CHAYA, SNACK SHACKS

Apart from *Atago*, people stopped at a *chaya* to sit down for lunch, light meal or a snack break. *Chaya* literally means to a house. However, they serve varieties of dishes and local specialties, which were always popular among tourists. Some stations had more than ten *chaya* and many of them were located close to accommodation facilities or somewhere with sea-

view. There still are *chaya* businesses in today's Japan, particularly along the Tokaido passages, where you can find local specialties and traditional meals.



A relaxing chaya in a Hoshiba's print

—Ron Akashi Marketing Specialist at the New York Office of JNTO



Japan National Tourist Organization  
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## Additional charges

Weekend Charge for Airline Ticket (one way)	\$40.00
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### ● Upgrade Hotel:

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\* Price is based on Newark, Boston, Washington, Atlanta departure.

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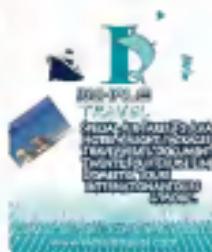
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25 Years of Excellence

# HANAMI & SAKURA MATSURI @ Brooklyn Botanic Garden

Hanami is the Japanese name for cherry blossom viewing, around which the Japanese have long-established customs, including picnicking under the boughs of cherry trees and trapping fallen petals in cups of sake. The sweet blush of cherry blossoms has captured the hearts and minds of Japanese poets and artists for centuries. From April 5 to May 11, Brooklyn Botanic Garden (BBG) celebrates Hanami, the Japanese cultural tradition of viewing and cherishing each moment of the cherry blossom season. Point the first buds to the pink blossoms that fall like snow.



Hanami culminates with Sakura Matsuri, "New York City's Rite of Spring," with over 50 events and performances. Sakura Mat-

suri (May 3 and 4) is a two-day festival of Japanese culture, arts, and performances for all ages—a tribute to the Garden's iconic collection of Japanese flowering cherry trees. There will be over 50 performances, demonstrations, and exhibits—many of which are new and especially curated for the nation's largest event in a public garden. See the box below for the event highlights.

\*Please note: from 10 a.m. to 6 p.m., all activities are free with Garden admission and take place rain or shine. \*With advance reservations preferred for all activities at the event of rain. Tickets are available through [www.brooklynbotanic.org](http://www.brooklynbotanic.org); for same-day ticket information, visit [bbg.org](http://bbg.org) or call 718-623-2880.



## SAKURA MATSURI: EVENT HIGHLIGHTS

### MUSIC

Vision: In the Garden enjoy traditional Japanese music performed with authentic instruments as well as contemporary music by leading musicians. The new *Sakura Lounge* features measured DJs spinning Japanese music to pack-music punch into the listeners! Other musical highlights include a Japanese pop-concert by ZAN, who make thoroughly modern music using the traditional Japanese instruments shakuhachi/bamboo flute and the janglin' koto; Love etc., who perform classical love ballads, and a performance of Japanese experimental court music by the Trans Gagaku Music Society of New York. Guilty a Go-Go returns to Sakura Matsuri, bringing back their infectious pop sounds, outrageous costumes, and mad sensibility with a new lineup of songs. A Children's Suzuki Recital features kids ages 4 to 10 performing string versions of Japanese folk songs, tying the afternoon's pumping sounds

of taiko performances by Taiko Matsutsukasa, Soh Shaka, and the all-children Gendo Dancers—then try this sweet set of drumming in two hands-on taiko drumming workshops for families!

### DANCE & MARTIAL ARTS

For the first time, BBG welcomes Spinin' Boris' Martial Arts Dance Theatre, which will dazzle audiences with its performance of The Legend of Ninja Kotori—specially commissioned for Sakura Matsuri 2008. Samurai Sword-Soul returns with another original piece, *Asakusa*, for the 30th, which will showcase the mystery of these sword-fighting professionals. Enjoy music by the legendary classic troupe Sandhya Re & Company, performing the expressive traditions of *Kyoto*: *kyogen* (comedy), *taisou* (dancer) and the graceful *Noh* Boys, Japanese classical dance. Experience the vibrant tradition of Japanese folk dance with the colorful *Harusame Gidou* (Flower Hat Dance) Parade—

performed by adults and children at different times throughout the fest—*and noobie class!* all performed by the Japanese Folk Dance Institute of New York. Witness a moving performance of *butoh*, a Japanese style of dance that emerged after World War II, performed by Dear Street FOO Dance.

### THE ARTS

Sakura Matsuri offers a manga library, where children and adults can partake of the global phenomenon of these especially illustrated Japanese comics and read culture-inspired manga. Plus, *Manga for Democrats* author and toward-manga theorist Kouzaki Okabayashi, will present a fantastic character-drawing talk and demo; Okabayashi will sign copies of *Manga for Democrats*. Explore additional Japanese art forms and creative disciplines with special workshops and demonstrations of air-brush flower arranging, origami paper folding, *mizuhiki* (paper-wire) knot making, and *washi* (paper) paper doll making. Artist David Wunder leads a gallery walk of the exhibit *Cherry Blossom Values* on display in the Steinkamp

Conservatory/Gallery. BBG's own crew of the CV Star Bonus Matsuri, Jukka Melano, shares his expertise in bonsai pruning techniques. Other highlights include a traditional Japanese tea ceremony presentation, a whimsical solo sculptor sole display and photo op, and a screening of the film *Hanami: Grateful Modern*, which explores the love of modern day grantees. The screening will be preceded by a stunning karaoke fashion show.

### CHILDREN'S ACTIVITIES

Children's activities include the lighthearted manga nature comic library, a thrilling performance of *The Legend of Ninja Kotori* featuring dancing martial arts and dance; *Samurai sword fighting* performed by *Samurai Sword School* in the Sakura Matsuri pavilion; a workshop all about kites and paperkiteing; an interesting origami paper folding/paperkiteing; photo/draw/kite for the whole family. Kids will love watching their counterparts sit in a *suzure* rental, a taiko-drumming performance, and a special *hachigata* (color flower hat) dance parade.





## Exhibition

### Through May 3

*Ar-in: Paintings by Katsunori Sato*

Ippodo Gallery

Newly opened art gallery in Chelsea, Ippodo, presents an exhibition of works by Japanese painter, Katsunori Sato. He uses the Ar-in stone, a motif to create his unique paintings. "Ar-in" is a term used in esoteric Buddhism. It refers to the actual evolution and evolution and by extension, stars to the beginning and the end of the earth and of the entire universe. "Painting and working are acts of creation for me," remarks Sato. His works will represent his philosophy of life in living.

Location: 270 W. 26th St. (bet. 10th & 11th Avs.)

New York, NY 10001

tel: 212-967-4879 / [www.ippodogallery.com](http://www.ippodogallery.com)

### Through May 3

*Caring Voices—Primes of the Utagawa School*

Asian Art Museum

Asian Art Museum presents an exhibition of masterworks of woodblock prints. It features a wide range of prints and paintings that demonstrate the variety and dynamism that established the Utagawa School as a dominant creative force in the nineteenth century. The exhibition surveys carefully designed for pleasure: The World of Edo Japan in Prints and Paintings, 1650–1850 at the Asia Society and Utagawa: Masters of the Japanese Print, 1770–1850 at the Brooklyn Museum.

Location: 21c, 260 5th, 4th Fl. (bet. Madison & Park Avs.)

New York, NY 10001

tel: 212-579-8887

### Through May 4

*Designed for Pleasure: The World of Edo Japan in Prints and Paintings, 1650–1850*

Asia Society

From luxury paintings of the pleasure quarters to Edo's iconic "Great Wave," "Designed for Pleasure" presents a focused examination of the period's burgeoning networks

of art, literature, and fashion, proving that the artists and publishers and patrons who engaged them not only informed the tastes of their energetic times, they created a lasting cultural legacy.

Location: 205 Park Ave. (bet. 33rd & 34th Sts.) New York, NY 10022

tel: 212-967-8887 / [www.asiasociety.org](http://www.asiasociety.org)

### Through May 7

*Satsuma Pottery by Tokaiyo Gama*

Levenger Zen

Tokaiyo's art vessels show a unique blend of letters and imagery which comes from deep inside of the artist's inspiration. Fresh studio-like lines and a shimmer glass-like color pallet creates an original world. The exhibition is held at the Japanese restaurant & bar, Levenger Zen.

Location: 254 Bleecker St., Greenwich, NJ 07043

tel: 201-447-8451 / [www.levengerzen.com](http://www.levengerzen.com)

### May 2-24

*Takumi's Solo Exhibition "Hip Festival"*

BTF Co. Gallery

Takumi began using his own legs as an artistic tool while studying sculpture at the university. He has and obsession for the legs – his own legs in particular – become the source of his inspiration, the essence of his creativity. The exhibition captures the spirit of traditional Japanese festivals – human packed sidewalks, street vendors and performers all the colors and everything. During the course of the exhibition, three live hip hop performances (spinning directly on the gallery wall with a "turn booth"). Performance dates are May 9, 16, and 17. The opening reception will be held on May 9th from 5pm to 7:30pm.

Location: 20 W. 22nd St. (bet. 5th & 6th Aves.), 1100M

New York, NY 10011

tel: 212-540-0479 / [www.btfco.com](http://www.btfco.com)



Photo by Keiji Matsui

### Through June 3

*Ippodo: Pottery*

The Ippodo Gallery will present

From the Hills of Nara, an exhibition of pot-

tery by Ron Nagamatsu. The

pieces, born in 1966, is a

leading light of the genera-

tion of Japanese pot-

ters just now coming into

their own. He studied rel-

atively under his father,

the famed potter Shiro Yata

Yatake. He established an independent career in 1977,

building his own home and married late in the hills of In-

nabe, Nara Prefecture. From the hills of Nara will showcase

a broad sampling of Ron Nagamatsu's more evolving oeuvre

highlighting the refinement will be large器ware vessels.

The show at the Ippodo Gallery will be its debut exhibi-

tion in New York.

Location: 27 W. 26th St. (bet. 10th & 11th Avs.)

New York, NY 10001

tel: 212-967-4879 / [www.ippodogallery.com](http://www.ippodogallery.com)



### Through June 13

*The Genius of Japanese Lacquer: Masterworks by Shitoku Zenrin*

Japan Society

Shitoku Zenrin (1807–1851) is history's greatest lacquer artist, recognized worldwide for his exquisitely detailed lacquered boxes, panels, raised mounds and other objects, as well as scrolls painted in both ink and lacquer. With The Genius of Japanese Lacquer: Masterworks by Shitoku Zenrin, Japan Society presents the first collection of the artist's works ever assembled outside of Japan.

Location: 235 E. 47th St. (bet. 5th & 6th Aves.) New York, NY 10017

tel: 212-751-7250 / [www.japansociety.org](http://www.japansociety.org)

### Through June 15

*Utagawa: Masters of Japanese Print, 1770–1850*

Brooklyn Museum

Utagawa: Masters of the Japanese Print, 1770–1850 prints more than seventy prints from the renowned Van Vleck collection of Japanese woodblock prints at the Chazen Museum of Art, University of Wisconsin-Madison and approximately twenty prints from the Brooklyn Museum

The Utagawa School, founded by Utagawa Toyoharu, dominated the Japanese print market in the nineteenth century and is responsible for more than half of all surviving ukiyo-e prints, or "pictures of the floating world." Careful, technically innovative, and sometimes deftly of government regulations, these prints were created for a popular audience and documented the pleasures of urban life and leisure. The prints represent famous places, landscapes, manners, and notable actors; they were reproduced in books, posters, and other printed materials for mass consumption, and they fed a thriving book publishing industry.

**Location:** 200 Greene Street, Brooklyn, NY 11201  
Tel: 718.437.5000 / [www.brooklynmuseum.org](http://www.brooklynmuseum.org)

#### June 4-13

The Art of Kōji Kubota

New Century Artists Gallery, Side Gallery

Kōji Kubota, the innovative Japanese artist, moved to New York in 1985 to focus his art, and established a unique style of art open discussions, drawings, and sketches applied to graphic design. Three years after his sudden death in 2005, his art will be exhibited in New York City, where he absorbed humanity and expressed his creativity. This



is a showcase of the tenacity of his unique art work which portrays his unique view of New York and other places in the world where he grew up and traveled.

**Location:** 238 W 57th St (bet 6th & 7th Aves), New York, NY 10019  
<http://www.kubotakun.org>

#### Through July 1

Takashi Murakami: Illuminating the Lines of Art and Philosophy

Brooklyn Museum

The most comprehensive retrospective to date of the work of internationally acclaimed Japanese artist Takashi Murakami includes more than thirty works in various media that span the artist's entire career, installed in more than 18,500 square feet of gallery space. The exhibition *ID MURAKAMI* explores the self-reflexive nature of Murakami's oeuvre by focusing on earlier work produced between 1993 and 2000 in which the artist attempts to explore his own identity through an investigation of branding and identity, as well as through self-portraiture created since 2006.

**Location:** 200 Eastern Parkway, Brooklyn, NY 11238  
Tel: 718.638.5000 / [www.brooklynmuseum.org](http://www.brooklynmuseum.org)



#### Through July 20

The Shape of Things: Chinese and Japanese Art from the Mr. and Mrs. John D. Rockefeller 3rd Collection

Asia Society

The exhibition of ceramics, metalworks, sculptures, and paintings demonstrates that a depth of information can be revealed through the careful observation and study of the form of an object.

**Location:** 225 Park Ave (bet 40th & 41st Sts), New York, NY 10167  
Tel: 212.547.4300 / [www.asiasociety.org](http://www.asiasociety.org)

#### Through October 12

Japanese in American Graphic Art, 1880-1920

Brooklyn Museum

*Japanese in American Graphic Art, 1880-1920* explores the myriad manifestations of Japanese in a selection of nearly two thousand works on paper from the Brooklyn Museum's permanent collection. Concurrent with the so-called "Japan craze" in America was a renewed interest in graphic arts, as woodblock prints, printing, and other graphic media came to be appreciated for their artistry and ingenuity. They also reflected the impact of Japanese art. Color woodblock prints by late eighteenth- and nineteenth-century masters such as Hokusai, Katsushika, and Hiroshige were widely collected in the West and served as particularly influential models of style, icon, and technical innovation for American artists.

**Location:** 200 Eastern Parkway, Brooklyn, NY 11238  
Tel: 718.638.5000 / [www.brooklynmuseum.org](http://www.brooklynmuseum.org)

## Event Feature

### The Exhibition of Japanese Paper Cutouts by Shu Kubo

April 25-May 5

The Hippo Gallery at The Hippo Club  
145 W 57th St (bet 6th & 7th Aves), New York, NY 10019  
Tel: 212.559.6229 / [www.hippogallery.org](http://www.hippogallery.org)

One of Japan's best modern artists, Shu Kubo is known for his paper cutouts using Japanese washi paper. The paper, handmade from fibers of trees is tough and traditionally used for wagons and asago-e paintings among other traditional Japanese art forms.

In *The Exhibition of Japanese Paper Cutouts by Shu Kubo*, this master's work focuses on "Japanese on paper," known for capturing the beauty of the changing seasons along with landscapes and Japanese houses, and seasonal food ingredients. Shu Kubo makes intricate cutouts in a way that's exciting, colorful, and synergistic to the artist.

Hanging garnet, notably among children, his work has also appeared on stamps and has been used for greeting cards. With a background in architecture, he

developed his paper cutting techniques on his own and Shu Kubo's sophisticated skills have fascinated many people since. His detailed working process includes the traditional method of dying the washi paper various colors, and cutting each piece with a knife, layer by layer. A true artist, he has also developed his own methods, one in which he uses washi with western paper materials, creating three-dimensional works, while another sees him using very thin layers of colored washi paper, placed one on top of the other, which adds texture and new colors to his pieces. If you didn't get all of this, don't worry, a video showing the resulting octagons along with his illustrations throughout Japan will be shown to give the viewer a more complete understanding of Shu Kubo's intricate and beautiful art.



## Performance

#### May 9

Solo Recital of Misaki Urushida

Seven Auditions / Residuum Stage at Carnegie Hall: World-renowned Japanese pianist, Misaki Urushida performs in Carnegie. The repertoire includes selections from Ravel's *Golliwog's Cakewalk* as well as works by Schubert, Beck and Schumann.

**Location:** 254 W 57th St, 1st Flr (Ave of Amer) New York, NY 10019  
Tel: 212.935.8800 / [www.carnegiehall.org](http://www.carnegiehall.org)

#### May 15, 16, and 17

Yoshiko Choma and The School of Hard Knocks POGM2: A Page Out Of Order II-Ms. M.

Japan Society

"Yoshiko Choma is a nonstop, utterly wacky a *bitch*!"—this is a comment on Yoshiko's performance, made by Amanda Smith in Dance Magazine 2007. Yoshiko Choma is indeed a gifted, intense explorer with personal fire and intelligence in the field of dance performances (dances, live music, video projections and commentary collide in 10 series as a red-carpeted stage in the middle of a driving situation in POGM2). The latest chapter in the on-going *decentralization* A Page Out of Geki by Yoshiko Choma and her company The School of Hard Knocks.

## EVENT / ENTERTAINMENT / LEISURE

**Location:** JETP 476 St (bet. 1st & 2nd Aves), New York, NY 10017  
**Tel:** 212-713-1258 | [www.japansociety.org](http://www.japansociety.org)

### May 17

Mitsuko Uchida & Friends

Zembla Hall on Carnegie Hall

Japanese pianist, Mitsuko Uchida, performs chamber music with pianist Ivo Pogorelich, clarinetist Martin Frérot, violinist Isao Tomita, and cellist Christian Poltéra. The program features Chopin's *La lugubre gavotte*; Brahms' *Contrasts* for violin, clarinet, and piano; and Messiaen's *Quatuor pour la fin du temps*.  
**Location:** 154 W 58th St, (bet. 1st & 2nd Aves), New York, NY 10019  
**Tel:** 212-367-7900 | [www.uscagethall.org](http://www.uscagethall.org)

## Lecture/Forum/ Film/Festival

### May 2

Roughneck [An exhibition]

Japan Society

Based on a Japanese film directed by Mizoguchi, in which Kobo Miyoshi plays a fisherman who becomes involved with an ostracized Oyamai girl (beaten) trying to go straight. She soon takes up with a fish spring girl, the lover of a local boss, where gang is facing stiff competition from an outside mob. Mizoguchi's paragon *Yatai* as the character, Kobo, and shaved zombies like his character punctuates the over-the-top yakusha heroes in Kōjirō Takakura's two films of the early seventies, beginning with *Bonnie & Clyde's* mid-deep-groove in the surreal Strand (Museum of Modern Art).  
**Location:** JETP 476 St (bet. 1st & 2nd Aves), New York, NY 10017  
[www.japansociety.org](http://www.japansociety.org) | Tel: 212-713-1258

### May 3

Eric Kamata/Kaiju (Q sandTast)

Museum of Modern Art

The film "Gassed Fins" (Kaiju no Kaijū), directed by Kō Nakamura is adapted from the novel of the same name by Shūsaku Endō. This novel was controversial because it critically demonstrates the sexual violation among Japanese young people in postwar Japan against the Japanese old generation. In the film, two young brothers spending time on a beach in the summer fall in love with the same beautiful young women and they compete with each other for her affection. The film was a shock to movie viewers because it showed teenagers partying, smoking, drinking and having sex. Before this film, Japanese films were full of romance and innocence.  
**Location:** Model of Diorama 2 [8th floor and Rotunda Theater 2]  
11 W 53rd St (bet. 5th & 6th Aves), New York, NY 10019  
[www.moma.org](http://www.moma.org)

### May 5

Kuniharu on Asia: Anise Allusion: Millennial Monarchs

Japanese Toys & the Global Imagination:

Japan Society

Japanese cultural products have been rapidly spreading throughout the world marketplace, especially in the form of video games, anime, and manga, oriented for the younger generation, for the past few decades. Anne Allison, the founder and Chair of the Department of Cultural Anthropology at Duke University, and author of *Millennial Monsters: Japanese Toys and the Global Imagination*, lectures about popular Japanese goods to this day, exploring the connection between these products and the cultural and historical context of their development and consumption.  
**Location:** 200 E 47th St (bet. 1st & 2nd Aves), New York, NY 10017  
**Tel:** 212-713-1258 | [www.japansociety.org](http://www.japansociety.org)

### May 15

Exhibition Talk: Hidden Beauty in Tea Design

Japan Society

This program focuses on the philosophical and practical background of tea – an ascetic aesthetic that characterizes much of Shōtoku Teishin's work, one of the most artistic emperors of his time – and examines the beauty of teahouse design in Japanese and Western culture. Panelists: Shōzō Takeda, Senior Curator and Department Head, Ceramics and Textiles, Los Angeles County Museum, the distinguished independent scholar, Yuki Saito Miwaishi, and master tea Erie have a discussion on various topics, such as the impact of Western design on Japan and, respectively, Japan's influence on the West.  
**Location:** JETP 476 St (bet. 1st & 2nd Aves), New York, NY 10017  
**Tel:** 212-713-1258 | [www.japansociety.org](http://www.japansociety.org)

### May 17

Language Exchange Workshop

The Japanese-American Society of New Jersey

Language Exchange Workshop is a monthly gathering where Japanese-language learners and Japanese English-language learners, merge for mutual cultural understanding and language immersion. Participants engage in group work on a specific topic, and each group gives a presentation at the end of the workshop. This workshop offers you a good chance to improve your language skills.

Fee: Free (No members, \$10 for non-members)

**Location:** 200 W 46th St, 10th Fl, New York, NY 10036  
**Tel:** 201-261-0123 | [www.japsocnj.org](http://www.japsocnj.org)

### May 17

Exhibition Talk: Exploring Japanese Lacquer

Japan Society

Japanese Lacquer is a traditional art form commended for its beautifully intricate and decorative coating materials which has been used for at least one thousand years. Seizan Shōe, visiting senior fellow in the Objects Conservation Department at the Metropolitan Museum of Art introduces and demonstrates how Japanese lacquers are made, during the demonstration featuring Ichigoro Aka, during the discussion with curator Eric Earle. Seizan examines many lacquer technical innovations of Shōbun Zeshin, who founded his own creative lacquer art form in

the Bakumatsu through Meiji period.

**Location:** 223 E. 47th St (bet. 1st & 2nd Aves), New York, NY 10017  
**Tel:** 212-713-1258 | [www.japansociety.org](http://www.japansociety.org)

### May 18

Film: *Attack on Film: Screen Fresh* Screening & Reception

Brooklyn Museum

The series explores films that influenced Isamu Noguchi and clinics by film guests depicting both traditional and contemporary Japanese culture. The first film "The Beggar of Kame" shows the orphan named Gen who travels to find out his family line mystery and comes back with the purpose of punishing the killer of his parents on the eve of the Meiji Restoration. The other film, "Old Horie," is based on a classic, true incident of samurai honor at the beginning of the eighteenth century. The title was derived from Old samurai men, who avenged their master's honor and committed honorable suicide. Sepulches, in the end.

"The Dragon of Kame" (Oshiro Toshio 1960)

"Old Horie" (Kan Ichikawa, 1960) 2:30pm

**Address:** 200 Eastern Parkway Brooklyn, NY 11238

**Tel:** 718-638-5000 | [www.brooklynmuseum.org](http://www.brooklynmuseum.org)

### May 22

Frank L. Dillworth Performing Arts Lecture Series

Keiko Matsui: Geisha in Contemporary Japan

Japan Society

Geisha refers to traditional Japanese female entertainers having various performing arts with Japanese chōzumonji and chōzubachi. Geisha Komomo, born in Misaki and raised in Edo, became a geisha apprentice or geiko in 2000 and a full-fledged geiko or geisha in Kyoto. Recounts of the geisha culture in 2005. She talks about geisha in modern-day Japan through her unique life experiences from her apprenticeship to full geisha and through a series of photographs by photographer Naoya Hatakeyama, which show an intimate glimpse of a geisha's present life. The program also features a live traditional dance performance by Comets, with shamisen accompaniment.

**Location:** 223 E. 47th St (bet. 1st & 2nd Aves), New York, NY 10017  
**Tel:** 212-713-1258 | [www.japansociety.org](http://www.japansociety.org)

## Events

### May 1

An Evening with Chamber Music and Premium Sake, Concert 23

Serenity Q Management, Inc.

This Chamber Music Concert "Sea of Audiences" presents you with a chance to enjoy all four seasons of Japan, played by Suzuki Sozi(Mobile), Yukio & Nagayo (Flute) and Ōtsu Ryou (Cello), and the premium sake, Danza 23, which chosen for this concert "The Life of Beethoven".

**Location:** St. Peter's Church

1019 Lexington Ave., New York, NY 10022. Extent of 14th fl.  
Ext. 220-020 of the doord. Time: Open 8pm-10pm/11pm  
Tel. 212-644-2387 | [www.kiyomizu.com](http://www.kiyomizu.com)

**May 7**  
Launch Party of Summer Tea-Leave Setting/Kyoto Collection



**Heidoma Seiso - Gallery**  
**MODOMA** is a creative haven for artists of all types, including jewelry and fashion designers. The items they showcase represent the trend trends and we had to find anything else. Some traditional young Japanese fashion designer is one of the artists whom Modoma features. Her unique collections immediately tell and convey strong themes, such as femininity vs. masculinity. Take the opportunity to meet some and find what impresses you at this launch party. Discount available at the party.

Free/8pm-10pm  
Address: 705 3rd Ave. (bet. 46th & 47th Sts.) New York, NY 10019  
Tel. 212-632-2647 | [www.modoma.com](http://www.modoma.com)

**May 7**

Introducing Cocktail Event featuring a demonstration by Dr. Susan J. Napier (Professor of Japanese Litera-ture at Tufts University)

#### The Hippo Club

More people by now are aware of the huge wave of interest in Japanese popular culture that has swept America in recent years, but is this a unique phenomenon? In fact, "Japan" has now flooded the West since the 19th century. Susan Napier will give a talk exploring the differ-ent "waves" of fascination with Japan over the last 150 years, from the paintings of Monet and Van Gogh to "The Mikado" and beyond, with a special focus on anime and manga fandom in contemporary America.

\*This event opens only for Hippo-Club members and their guests

Address: 105 W. 23rd St. (bet. 6th & 7th Aves.) New York, NY 10010  
Tel. 212-549-2323 | [www.hippoclub.org](http://www.hippoclub.org)

**May 8**

Chef Saito Demonstrates Kozue's Tech-nique in Mise-yu De Bar Kitchen

#### Hakubai Japanese Restaurant

Yukihisa Saito executive chef of Hakubai Japanese Restaurant in The Ritz-Carlton New York will be featured at Mise-yu De Bar Kitchen Cooking Demonstration. During the event, chef Saito presents 500 year old Zen and Buddhist culinary techniques in the form of Kusksa.

Time: 1pm  
Address: Mise-yu De Bar

Statement of Mary's of Brooklyn, New York City  
13, 212-361-7511 | [www.marys.com](http://www.marys.com)

**May 18**  
The Tea Ceremony

#### Kyoto

Kyoto, specializing in Japanese sweets with a modern twist, offers a chance to learn how to host or attend a Japanese tea ceremony. Their tea ceremony will teach guests how to properly prepare and drink matcha in a modern tea ceremony. The menu includes Hoso Smoked Salmon Canapés, Shiroku soaked Black Current Stones, Genmai Tea Shortbread Cookies, etc. Each guest receives a matcha bowl to take home.

Avg. \$25 per person. Time: 7pm-8:30pm  
Address: 705 3rd Ave. (bet. 46th & 47th Sts.) New York, NY 10019  
Tel. 212-632-4637 | [www.kiyomizu.com](http://www.kiyomizu.com)

represented, tulips in full bloom. Enjoy spring flowers with authentic Japanese tea.

Address: SHI Japanese Tea (bet. 3rd, 4th & 5th Aves.) New York, NY 10019  
Tel. 212-983-1250 | [www.shitea.com](http://www.shitea.com)



**May 19**  
Summer Sake Tasting Dinner

#### Kyoto

6 different types of summer intense sake, only available during this time of year, are expertly paired with a 7 course dinner and dessert menu in Kyoto. Cocktail reception starts 30 minutes prior to the dinner.

Avg. \$60 per person. Time: 7pm-8:30pm  
Address: 705 3rd Ave. (bet. 46th & 47th Sts.) New York, NY 10019  
Tel. 212-632-4637 | [www.kiyomizu.com](http://www.kiyomizu.com)

Full of Good Stuff! The 1st Anniversary Campaign Got Got Gyoza!

A camp house, GackenCanyon (mabuse), gives its 1st anniversary on May 5th. Celebrating this, it offers a variety of special services. On its birthday, all drinks are \$5 and each customer will receive 5 sheets of free tapping cards. Also, you can watch every single Yankees game broadcast live while eating. Finally, if Nodai Gyoza has a home run, you'll get a free tapping card on the same day and the next day.

Address: 257 W. 28th St. (bet. 8th & 9th Aves.) New York, NY 10001  
Tel. 212-679-0794 | [www.gotgotgyoza.com](http://www.gotgotgyoza.com)



## Happenings

Tea Procedures and Etiquette Introductory Workshop

#### Unshaku Chadoyu-Dojo

With exercises in traditional tea movement such as bowing and standing, opening and closing sliding doors, folding a silk wiping cloth, peeling off dry sweets and this and etc., this 2-hour long workshop gives first hand experience of tea art form. *Imamura jounai* is the century-old practice of tea training. Choose the date from May 10th, Jun. 14th, July 12th and Sep. 10th. The workshop starts at 2pm. Reservation are necessary.

Avg. \$20 (material are included)  
Address: 155 E. 88th St. (bet. 1st and Lexington Aves.) New York, NY 10028  
Tel. 212-939-2400 | [www.unshaku.org](http://www.unshaku.org)

The 1st Anniversary Campaign: Chance to Eat Chashu & Sushi at Half Price

#### Katsu-Sushi



Celebrating its 1st anniversary, Katsu-Sushi offers a "Chance to eat CHASHU & at half price" and "Chance to eat SUSHI & at half price" campaign until Jun. 30th. Katsu-Sushi has an abundance of fresh seafood such as tuna, salmon, shrimp, squid scallop, mackerel sashimi, etc. It's available for only \$5 during this campaign. You can also pay usual at full price with a minimum order of 10 pieces.

Address: 2405 8th Ave. (bet. 2nd & 3rd Aves.) New York, NY 10028  
Tel. 212-626-0714

**"Mitsukoshi Ichiba"** Selected Specialty Food and Cooking Demonstration

Mitsukoshi Marketplace from May 22nd to 25th, Mitsukoshi Marketplace in Edgewater, NJ, proudly presents "Mitsukoshi Ichiba," literally translated as "Tasty Food Market." It is the food event that is full of selected specialty food from nationwide Japan. The highlight of the event is cooking demonstration by Japanese artisans, which include unagi and seafood lunch box from Kintanoya ramen and Sosakuji from Tokyo and takoyaki and unagi poterie from Osaka. During the event, shuttle bus service from NYC will be available.

**Contact:** 800 New Rd., Edgewater, NJ 07020  
800-369-8112  
[www.mitsukoshi.com](http://www.mitsukoshi.com)



which use green tea, during May. Green tea contains an abundance of Vitamin C and catechins, which a full of antioxidants. Moonflower Green Tea Facial Course \$94. 40 min. It uses a green tea mask to replenish skin. Green Tea Aroma Massage (\$10. 60 min.) maximizes the effect of green tea oil to lead you to complete relaxation.

**Contact:** 416-518-5176  
1st Avenue & 38th St., New York, NY 10018  
800-273-487879  
[www.moonflower.com](http://www.moonflower.com)



TEL: 212-647-8500  
[www.josei.com](http://www.josei.com)

**Ogami Demonstration & Popular Ghost Manga-themed Chatline****Kinokuniya Bookstore**

The epicenter of Japanese culture in midtown, Midtown Kinokuniya Book store, presents Origami Jewelry making demonstration featuring author Atsuko Prostek author of "Origami Jewelry" on May 16th. Ms. Prostek will demonstrate an open table to anyone who is interested from 3 pm until 5 pm. On May 10th, Mitsukoshi "Concept Store" display will be set up in the second floor event space by Cafe Zegai. Maiko is the creator of Kit-De-Go no Kitam, popular ghost manga in Japan. The "Concept Store" will run for one month.

**Contact:** 7627 Avenue of America [bet. 42nd & 43rd Sts.]  
New York, NY 10020  
TEL: 212-751-2000  
[www.kinokuniya.com](http://www.kinokuniya.com)

**Pre-Sale of Books about Shichida Methods****Shichida Showdown**

Shichida Method is the educational method based on the development of emotional intelligence. It emphasizes the importance of parent-child bonding and how it stimulates the child's brain. Shichida Showdown, which introduces the Shichida Method, will open a school in New York City this October. Celebrating this, it will pre-sale books by Dr. Makoto Shichida Ph.D., who developed this method and is a recipient of numerous awards including Montessori by the World Science Council. The books include *Source of Intelligence*, *Right Brain Education*, etc. For ordering the books, visit their website or email them.

**Contact:** [shichida@shichidateacher.com](mailto:shichida@shichidateacher.com)  
800-343-3881 / 845-463-1887



The Monthly Presentation (Ticket sold to CMY Readers-\$0-\$10 for first time)

**Midtown**

Beauty salon on the Upper East Side, Midtown, offers special discount service exclusively to CMY readers. Mention the ad on page 45 and receive 30% off your first cut with Michael (Reg. \$175). Or you can receive 30% off MILLION hair treatment when booked with Naoko (May 10th) by mentioning the ad on page 45. First treatment also includes complimentary blow dry with her.

**Contact:** 619-758-5176  
1st Park E. & Madison, New York, NY 10022  
800-273-487879

[www.makino.com](http://www.makino.com)

Ami - Aging Hair Treatment Menu at 10% off!

**Ari Salons**

You get 15% off the following anti-aging hair treatment service when you order them combined with a hair cut. The treatments include Deep Cleaning (\$44. 25 mins), Head Spa with Shampoo (\$52. 50 min.), and Head Spa & Conditioning with Shampoo (\$65. 25 mins.)

**Contact:** 323 West 136 St. bet. Broadway & Washington Sts.  
New York, NY 10034

**Special Services on Mother's Day Weekend**  
**Kosengeshi & Kamei guide, too**

Japanese restaurants in Jersey City, NJ, Kosengeshi and Kamei guide too offer a hairwashing service on Mother's Day weekend. The customers will receive a group photo shot, and free appetizer candle. Tsuruya memorable dining experience with just family and friends.

**Contact:** 103 Montgomery St., Jersey City, NJ 07302  
TEL: 201-623-1547  
99 Avenue Ave., Jersey City, NJ 07302  
TEL: 201-623-9838  
[www.kameigeshi.com](http://www.kameigeshi.com)

**Volunteer for Tea Ceremony Demonstration Worldwide**  
**Not-for-Profit**

NY de Motsuji (NYDPO) is now recruiting volunteers for the two events on May 8th and 13th. The events are part of "Explore Japanese Culture and After School Program," where they will introduce the Japanese tea ceremony to children. Since volunteers have to make a demonstration experience of Japanese tea ceremony is necessary, although there is no special skill required. For inquiries, email us or call the office.

**Contact:** [explore@japan-tea.org](mailto:explore@japan-tea.org)  
800-353-7259 / [www.explorejapan-tea.org](http://www.explorejapan-tea.org)

**Spring Special: Blood Treatment by Doctor Tsuji Power****Moonflower Spa**

Moonflower Spa in Midtown offers special treatments,

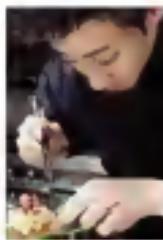
**Celebration of History and Accomplishment of Ikebana**

With its long, rich history, Japanese traditional flower arrangement, ikebana has established various art form. In April 16th, the *Nikkoza International New York Chapter* and *The Sogatsu School*, both of which have worked together for a long time to introduce Ikebana as a traditional Japanese art in New York City, have celebrated 50th and 300th anniversary respectively. The concept of the unique association was a luncheon

and Lecture Demonstration by Master Atsushi Artist, Mr. Isayoshi Otsu from Sogatsu School, Japan. At Columbia University's Alfred Lerner Hall, Master Otsu has toured all over the world to give lectures and demonstrations in order to promote Ikebana technique and philosophy of Sogatsu School. About 400 participants from nationwide all mingled and enjoyed Master Otsu's elegant work.

# SEAFOOD DISHES LIKE NO OTHER

Japanese cooking has evolved as the Japanese culture has translated into the rest of the world. With common ingredients and the best combination with other methods, Japanese culinary professionals opened a unique restaurant, **NINJA New York**, opened its door in TriBeCa in 2005 as they spotted New York City was the perfect market for both high-level food and a unique dining atmosphere. The restaurant itself is in the basement and was designed to replicate the ninja world from the 18th century of Japan.



Mugen Watanabe carefully constructs his culinary artwork.

When the food comes to the table in the dim and enigmatic atmosphere, the server starts a little show over the plate with dry ice mist flowing out of the bottom of the bowl or by lighting a fuse on the plate. **Azuma Foods'** high-quality seafood products meet the level of food that the restaurant requires for unexpected surprise dinner experiences. "Azuma Foods' products have really nice colors and are great to add to brighten up the visual presentation on the plate," says Mr. Mugen Watanabe, the executive chef of NINJA New York. He particularly focuses on the three-dimensional presentation, the visual beauty is one of his top priorities.

At NINJA New York, seafood is particularly important as one of the most important and common ingredients, and they require the esthetic level of seafood for dazzling presentation of the dishes. Chef



Azuma Foods' belly octopus for the bright pink color of sashimi, which Chef Watanabe picks to decorate Bento-Juice, the restaurant's top seller rice seafood assortment with lightly grilled salmon and miso, topped with refreshing citrus dressing.

Watanabe and his colleagues explore their innovative presentations and world class sever to food-savvy New Yorkers. Azuma Foods' seafood products are superior because the natural color and original flavor of the products are well preserved, and the quality of Azuma Food is widely respected by high-caliber chefs looking for the top seafood ingredients for creative menus.

Azuma Foods guarantees an unforgettable dining experience at this restaurant with its Hollywood designed interior, magicians' performance at each table, and unexpected presentation of dishes. With the innovative and highly experienced culinary professionals, NINJA New York makes Azuma Foods' products like no other.

**NINJA New York** is located at 25 Hudson Street (between Duane and Rector Streets). Phone: 212-334-5350

**AF** *Excellence in cooking and presentation hereina!*  
In less than 10 years, Azuma Foods has  
[azumafoods.com](http://azumafoods.com), in all five boroughs, plus restaurants  
in the Midwest office at (800) 372-1113.  
**Azuma Foods International Inc., USA.**  
©2007 Azuma Foods International Inc., USA



Crispy shaved humpback has a refreshing flavor of Azuma Foods' whole seaweed salad.



Chef Watanabe cooks Azuma Foods' premium salmon belly in a unique tempura-style.



Azuma Foods' Salmon Ceviche adds luxurious color to single entree dishes served in dry ice nests.

washlet.

[www.cleanishappy.com](http://www.cleanishappy.com)



TOTO

[www.totousa.com](http://www.totousa.com)